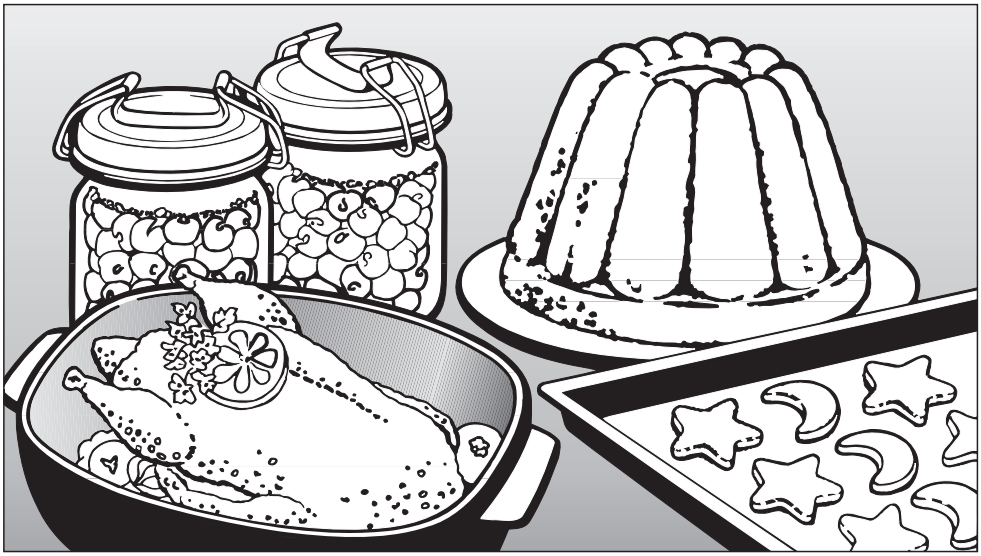
Miele

Operating instructions



Ovens and cookers
H 310, H 320
H 316, H 326

It is **essential** to read these operating instructions before installing or using the machine, to avoid the risk of accident, or damage to the machine.

GB IRL ZA

M.-Nr. 05 389 880

Contents

Description of the appliance 5
Accessories 7
Hob 7

Caring for the environment 10

Warning and Safety instructions 11

Before using for the first time 16

Hobs 18
Ceramic hobs 18
Cooking zones 18
Residual heat indicator 18
Extended area 18
Enclosed hotplates 18

Hobs - use 19
Hob controls 19
Using the hob 19
Suggested hob settings 19
Choice of suitable pans 20
Notes on the use on hobs 21

Description of the systems 22

Ovens - use 23
Controls 23
Function selector 23
Temperature selector 24
Using the oven 24
Pre-heating the oven 25

Accessories 26
Baking tray, grill pan / oven tray and rack 26
Roasting (grease) filter 26
Handle 27
Anti-splash tray 27

Contents

Timer 28
Functions 28
Push buttons 28
Symbols in the display 28
Time of day 29
Short time (Minute minder) 29
Programming cooking time automatically 30
Switch off automatically 30
Delaying the start of cooking time 30
To check and change an entered time 31
Cancelling an automatic process 31
Changing the audible tone 31

Baking 32

Baking chart 34

Roasting 36

Oven roasting chart 38

Defrosting 39

Cooking 40
Casseroles 40
Cooking ready made meals 41

Grilling 42

Grill chart 44

Cleaning and care 45
Ceramic hob surface 45
Enclosed hotplates 47
Appliance front and control panel 48
Accessories 48

Contents

PerfectClean 49
Catalytic enamel surfaces 51
To remove the oven door 53
To re-fit the oven door 54
To remove the runners 54
To remove the back panel 56
To lower the upper heating element 57

Correcting minor faults 58

After sales service 64

Extra accessories 65

Electrical connection UK, IRL, ZA 66

Installation - Ceramic hobs 69
KM 213, KM 215 70
KM 227, KM 228 71

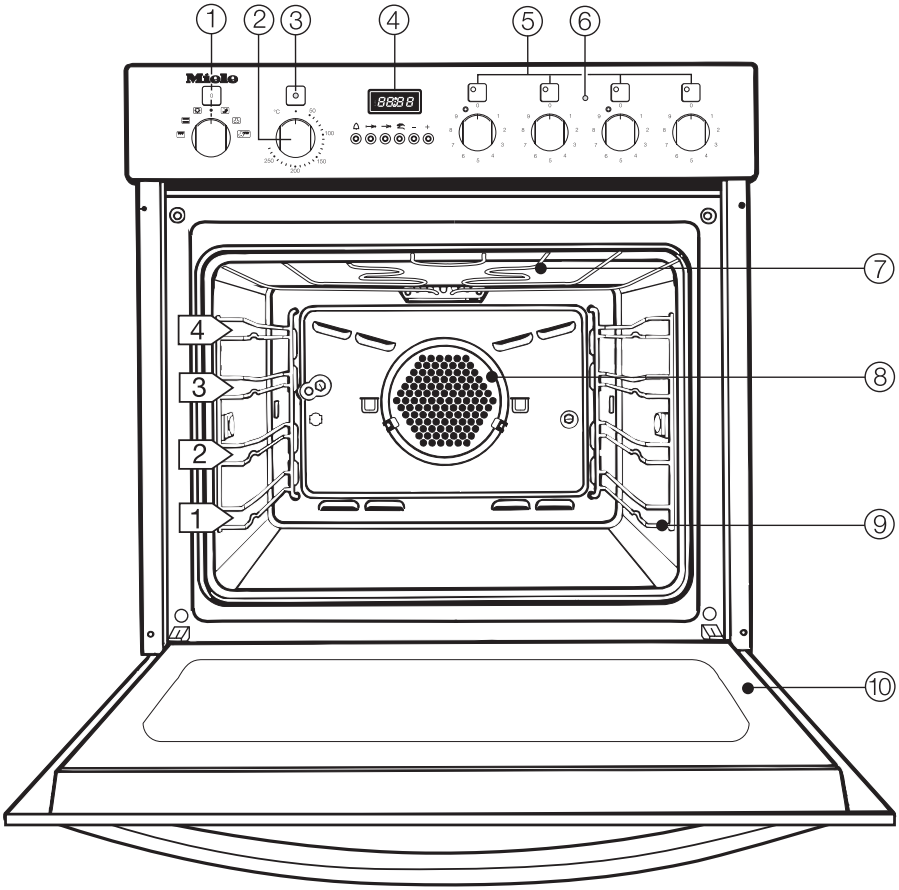
Installation - Hobs with enclosed hotplates 73

Installing the cooker 74

Installing the oven 75

General view

"E"-model: cooker with hob controls



Control panel *

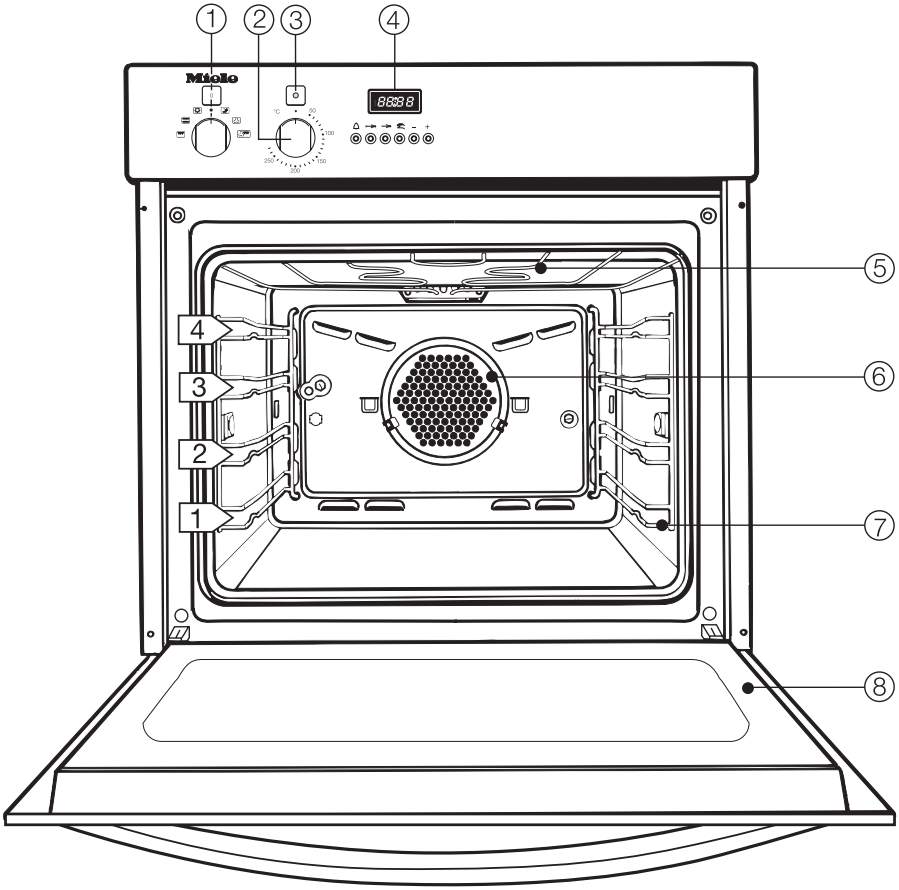
① Oven function selector
② Oven temperature selector
③ Indicator light for oven heating
④ Timer *
⑤ Cooking zone controls
⑥ Indicator light for hob cooking areas

Oven interior

⑦ Heating element for top heat and grilling with roof liner
⑧ Air inlet for fan
⑨ Runner heights 1, 2, 3, 4, 5
⑩ Oven door

* depending on model

"B"-model: oven



Control panel *

① Oven function selector
② Oven temperature selector
③ Indicator light for oven heating
④ Timer*

Oven interior

⑤ Heating element for top heat and grilling
⑥ Air inlet for fan
⑦ Runner heights 1, 2, 3, 4, 5
⑧ Oven door

* depending on model

Accessories

The following accessories are supplied with this oven:

– baking tray

– dual purpose grill pan / oven tray

– non-tip rack

– a roasting filter

– a handle

– an anti-splash tray

These and other accessories are also available to order from your Dealer or the Miele Spare Parts Department. See “Accessories” and “Extra Accessories” further on in this booklet for more details.

Please note

For **"B"** model ovens (without hob controls), only the instructions relating to ovens are applicable.

The instructions for hobs relate to "E" model cookers with hob controls, or to the hob of a free-standing cooker.

Hob

The cookers with integrated hob controls can be combined with the following hobs:

KM 200

KM 213, KM 227

KM 215, KM 228

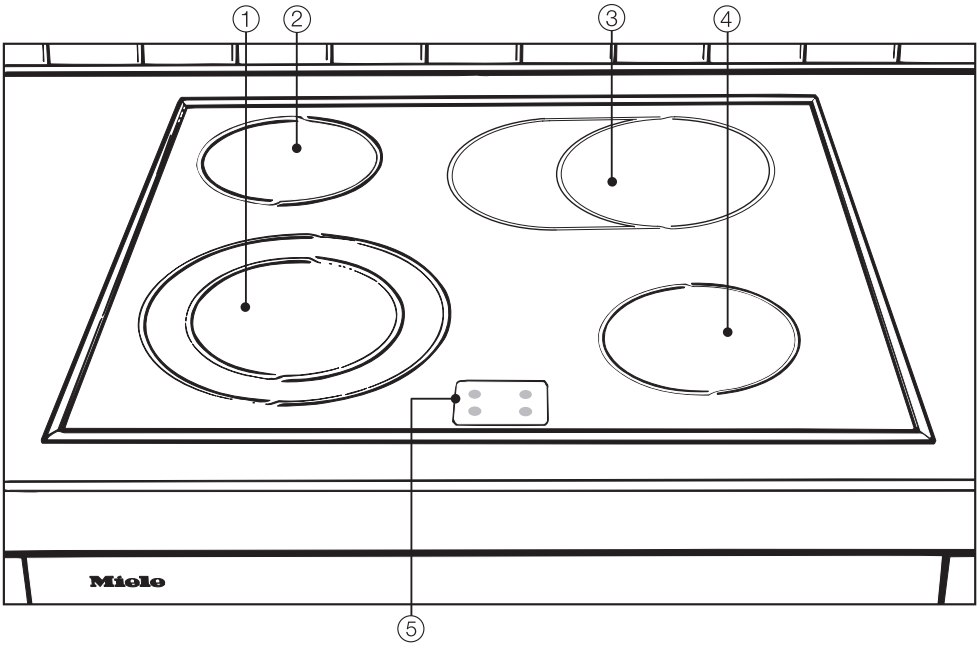
Data plate for hob

A second data plate is supplied with the hob, as the one on the appliance is not visible after installation. Please stick this into the space provided on the "After Sales Service" page of your hob instruction booklet for future reference.

If contacting the Service Department, please quote the model and number of your hob.

Description of the appliance

Ceramic hob KM 215, KM 228



① Vario cooking zone: 14.5 cm / 21 cm Ø

② Cooking zone: 14.5 cm Ø

③ Cooking zone / Extended cooking zone: 17 cm Ø / 17 cm x 26 cm *

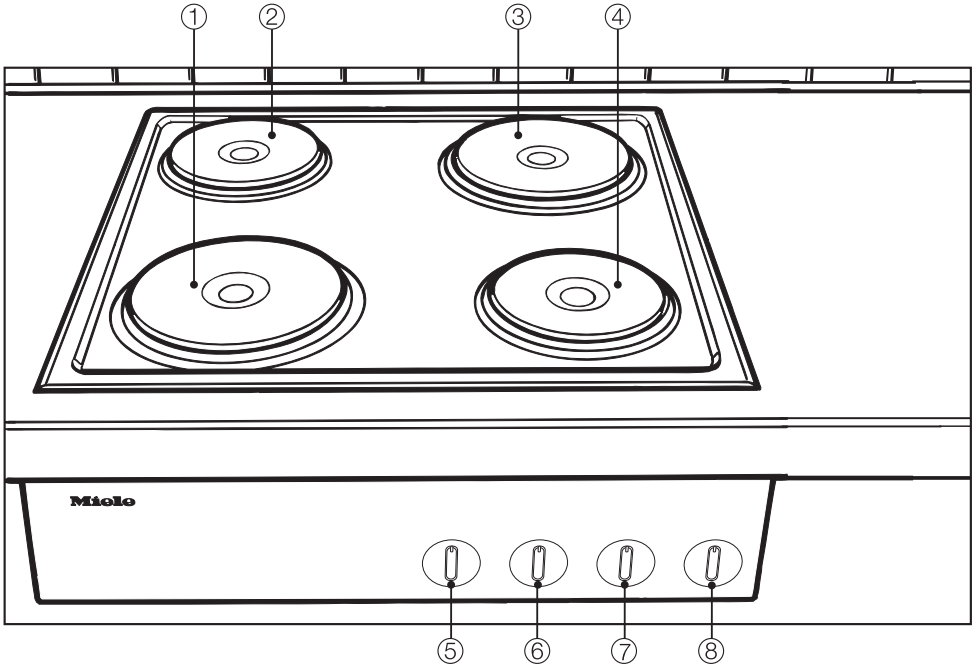
④ Cooking zone: 14.5 cm Ø

⑤ Hob display field, residual heat indicator

Ceramic hob KM 213, KM 227
As above except:

* Cooking zone: 18 cm Ø

Hob with enclosed hotplates KM 200



① Cooking zone: 18 cm Ø

② Cooking zone: 14.5 cm Ø

③ Cooking zone: 18 cm Ø

④ Cooking zone: 14.5 cm Ø

⑤ Cooking zone control: front left

⑥ Cooking zone control: back left

⑦ Cooking zone control: back right

⑧ Cooking zone control: front right

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old machine

Old machines contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes, before disposing of the appliance.

Ensure that the machine presents no danger to children while being stored for disposal. See the appropriate advice in the "Warning and Safety instructions".

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installation and before using the appliance for the first time, read the operating instructions carefully. They contain important notes on safety, on the installation, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

The appliance is not intended for use by young children or infirm persons without supervision.
Young children should be superwised to ensure that they do not play with the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct usage

The appliance is intended for domestic use to cook food, and in particular to bake, roast, defrost, cook, dry fruit etc, and to grill.
Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of the appliance.

Technical safety

Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a competent person if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested by a qualified electrician. The manufacturer cannot be held responsible for the consequences of an inadequate earthing system (e.g. electric shock).

This appliance must only be operated as a built-in appliance. This is necessary to ensure that all electrical components are shielded.

Never open the casing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Installation work and repairs may only be carried out by a suitably qualified and competent person in accordance with national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

The appliance is only completely isolated from the electricity supply when:

– it is switched off at the wall socket
– or the mains fuse is withdrawn
– or the screw-out fuse is removed (in countries where this is applicable).
 Ensure that current is not supplied to the appliance while maintenance or repair work is being carried out.

Do not connect the appliance to the mains electricity supply by an extension lead.
Extension leads do not guarantee the required safety of the appliance, (e.g danger of overheating).

The oven is designed to be built into a tall unit. If you wish to install it in a base unit, the stainless steel rail above the control panel must be replaced by a sealing strip. The sealing strip offers additional protection from any liquids that might spill down from the worktop, and can be purchased from the Miele Spare Parts dept.

This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However, it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

Use

Caution, danger of burning.
High temperatures are produced by the oven and the hob cooking areas.

Great care should be taken to ensure that small children do not touch the appliance when it is being used. The hob and also external parts of the oven such as the door glass, handle vent and control panel can become quite hot. For cookers with a hob turn pan handles inwards to prevent children from pulling pans over.

Children should not be left alone or unattended in an area where an oven is in use. They should never be allowed to sit or stand on any part of the oven or play with it.
Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be seriously injured.

Oven

Use of heat-resistant oven gloves is recommended when placing food in the oven, turning or removing it. When working with "Conventional" heating or when grilling, the element in the roof of the oven and the guard plate become very hot, and there is a danger of being burnt.

Wait until the grill element has cooled down before lowering it for cleaning, to avoid the danger of burning.

Do not use force to pull it down as this can cause the element to break.

Do not use plastic containers. These melt at high temperatures and could damage the oven.

Do not heat up unopened tins or jars of food in the oven, as pressure can build up and they may explode. This could result in injury or damage.

Do not push pots and pans around on the oven floor as this could damage the surface.

Do not lean or sit on the open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges. The oven door can support a maximum load of 10 kg.

When closing the oven door to prevent the risk of damage hold the handle firmly and do not let go of it until it is shut. Make sure that nothing gets trapped between the door and the oven.

Cover any food which is left in the oven to be kept hot. This avoids the food drying out. It also prevents steam condensing and possibly leading to moisture damage in the oven.

Bake any deep-frozen items such as pizzas on baking paper on the rack itself. Do not place them on the baking tray or in the grill pan/oven tray. This could cause the metal to distort to such an extent that it might be impossible to remove the pan from the oven whilst it is still hot. This distortion would increase with subsequent use. Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan/oven.

Never add water to food on a hot baking tray or grill pan/oven tray or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

Never line the floor of the oven with aluminium foil when using Conventional top and bottom heat . Do not place a dish, tin, baking tray or grill pan/oven tray on the floor of the oven.

If using a grill pan/oven tray made by a different manufacturer make sure that there is a gap of at least 6 cm between the bottom of the pan and the floor of the oven.

If these instructions are not observed the bottom heat will be blocked. This can cause permanent damage to the floor of the oven.

Protective aluminium foil panels are available in retail outlets which are supposed to protect the oven cavity from soiling and reduce the need for cleaning. If used, cooking and baking times will increase considerably.
They can also cause damage to the appliance (e.g. by blocking the heat).

Ceramic hobs

When switched on the cooking areas heat up. A residual heat indicator shows whether a cooking zone is hot.

Do not cover the hob display field by a hot pan. This could cause damage to the residual heat indicators.

In the event of any breakages or cracks occurring in the ceramic hob it must be switched off immediately and disconnected from the electricity supply.
Contact the Service Department.
Do not use the hob until the damaged ceramic plate has been replaced. Continued use would be dangerous as liquids etc. boiling over could penetrate to the electrical components through any crack and cause a short circuit.

Do not use the hob as a resting place for any other objects. This could lead to a danger of the article catching fire or melting if there is any residual heat or the hob is switched on inadvertently.

Do not use plastic or aluminium foil containers. These melt at high temperatures. Additionally, they could damage a ceramic hob as they melt.

Do not allow either solid or liquid sugar or pieces of plastic or alumium foil to get on to the cooking zones when they are hot. If this is allowed to cool before the hob has been cleaned, the ceramic surface will be susceptible to pitting or even cracking.
Switch the cooking zones off and while the hob is still warm, scrape all the sugar, plastic or aluminium remains from the hob with a shielded blade scraper taking care not to burn yourself.

Do not drop anything on the ceramic hob.
Even a light object such as an egg cup, could cause damage in certain circumstances.

Do not use any pots or pans on the ceramic hob with bases with pronounced edges or ridges, or which are poorly enamelled.
These could scratch or scour the hob surface permanently.

There is a seal between the hob frame and worktop and between the frame and the ceramic plate. Do not use any sharp pointed object, such as a knife, to clean these seals as they could become damaged.

Hobs with enclosed hotplates

When switched on the cooking areas become hot. Danger of burning.

Avoid allowing liquids or foods containing salt to spill onto a stainless steel hob or trim. Should this happen wipe up any spillages containing salt immediately, to avoid corrosion.

Do not use covers on the enclosed hotplates. Turning on the hotplate with the cover still in place could damage the hotplate. Putting a cover on a damp hotplate could lead to damage of the hotplate. Condensation trapped under the cover could cause corrosion.

Do not use the hob as a resting place for any other objects. This could lead to a danger of the article catching fire or melting if there is any residual heat or the hob is switched on inadvertently

Do not use plastic or aluminium foil containers. These melt at high temperatures. Additionally they could damage the hob as they melt.

General notes

Do not leave the appliance unattended when cooking with oils and fats as these can be a fire hazard if allowed to overheat.

Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the oven or hob could catch fire.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container. Some foods may contain micro organisms which are only destroyed by thorough cooking at temperatures over 70º C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.
It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time which should be added to the time needed for cooking, reheating or defrosting.

When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot come into contact with hot cooking zones or get trapped in a hot oven door, which could melt the cable insulation and be dangerous. Danger of electric shock.

Under no circumstances use a steam cleaner to clean this appliance. The steam could attack the electrical components and cause a short circuit.

Using alcohol in your recipes:
Often alcoholic drinks such as rum, cognac, wine, etc are used when preparing dishes and oven-cooking them.
The high temperatures can cause the alcohol to vaporise.
Please take note that under adverse circumstances the alcohol can catch light on the hot heating elements.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times.

Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

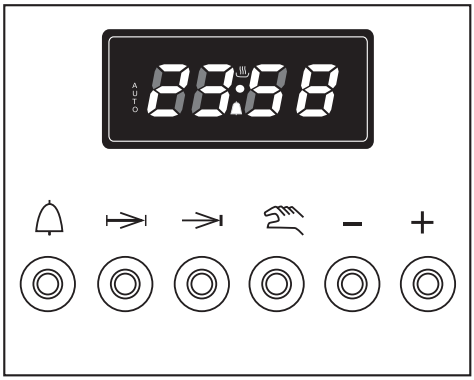
Disposal of your old machine

Before discarding an old machine switch off and disconnect it from the power supply. This should be done by a competent person. Cut off and render any plug useless.
Cut off the cable directly behind the machine to prevent misuse.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Setting the timer

Depending on model, your appliance may be fitted with a timer.



After the appliance has been switched on "0.00" and "AUTO" flash in the display.

Setting the time of day
(24 hour display)

- Press and hold buttons "⇥" and "⇥" at the same time.

"0•00" and "AUTO" continue to flash.

- Enter the time of day in hours and minutes with the + or – button.

Once the time has been entered, the clock advances minute by minute.

Timer-controlled or manual operation

This oven can be operated with timer control - see section "Timer", or manually. Press "☜" to allow you to operate the oven manually.

The "≋" symbol will appear in the display, indicating that the oven can be used without the timer.

Cleaning the appliance

Oven interior

If there are any stickers on the floor of the oven, baking trays, oven/grill pan etc. these must be removed before use.

- Wipe out the **oven interior** using warm water and a little washing-up liquid. Polish dry with a soft cloth.

Do not close the oven door until the oven interior is dry.

- Rinse the **accessories**.

New appliances have a slight smell on first use. Running the oven for at least an hour at a high temperature will dissipate this more quickly.

- Turn the oven function selector to "Fan Heat".
- Select the highest temperature.

Depending on the model the timer can also be used to set the finish time.

Ensure the room is well ventilated during this process.

Ceramic hob

Thoroughly clean the ceramic hob before first use, then clean regularly after use when just warm to the touch, or cold (see the section on "Cleaning and care").

On first use the hob may give off a slight smell as moisture in the insulation evaporates.

Enclosed hotplates

For the first few times of using a smell will occur.

- Heat the hotplates for about 5 minutes at the highest setting. Do not place a pan on them.

The protective coating which prevents the build-up of rust will smoke slightly as it hardens.

Ensure the room is well ventilated during this process.

Ceramic hobs

Cooking zones

The cooking zones are clearly marked on the hob. Only the zone that is switched on heats up. The surround remains relatively cool.

Residual heat indicator

There is a display field with a residual heat indicator for each zone.
Once the zone is switched on, the indicator light comes on when a certain temperature is reached.

Do not cover the hob display field by a hot pan. This could cause damage to the residual heat indicators.

After switching off, the residual heat indicator light stays on as long as the cooking zone remains hot.

Do not touch these cooking zones or place any heat sensitive objects on them. Danger of burning.

Extended area

Only applicable to hobs with vario or extended cooking zones.

The relevant cooking zone control is also used to switch on the vario / extended area.

Turn the control in a clockwise direction until a resistance is felt. Otherwise the control can be damaged.

- Turn the control in a clockwise direction only to the symbol "◎".
- Then select the setting required.

Turning the zone control back to "0" switches off:
– the cooking zone, and
– the extended area.

Enclosed hotplates

On hobs with enclosed hotplates, there are two different sizes and performance levels of hotplate.

Hob controls

The controls for the cooking zones / hotplates regulate the heat output.

Only turn the controls in a clockwise direction until a resistance is felt, and back again.
Turning them in the other direction will damage them.

When a control is turned to a setting, the hob indicator light comes on. It goes out when all hob zone controls are turned off.

Using the hob

- Choose a high setting number for boiling/frying.
- Switch to a lower setting to continue cooking, when steam is visible at the rim of the lid.

Switching to a lower setting at the right time:
– avoids pans boiling over,
– food sticking,
– and saves electricity.

Suggested hob settings

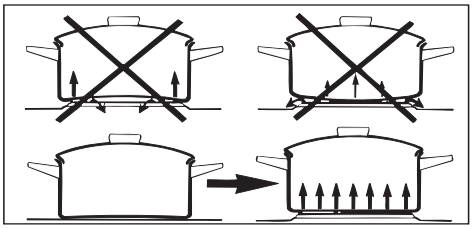
	Setting
Melting butter, Chocolate Dissolving gelatine Preparing junket and yoghurt	**1**
Keeping food warm Warming small quantitites of food/liquid Thickening sauces containing egg yolk, butter Omelettes	**1 – 2**
Defrosting deep frozen items Cooking rice, pasta, porridge, Steaming fruit, vegetables, Cooking broths, pulse soups	**2 – 3**
Braising meat, fish, vegetables Cooking dumplings, potatoes, soups Preparing jams, jellies, stewed fruit	**3 – 5**
Frying chops, liver, sausage, fish, eggs	**5 – 7**
Frying pancakes, dropped scones and other liquid batters Frying steaks Deep frying (chips, fritters) Boiling water	**6 – 9**

These figures, which envisage approx. 4 helpings, should only be taken as a guide. With deep pans, large quantities, or without the lid on, a higher setting is needed. With smaller quantities select a lower setting.

Choice of suitable pans

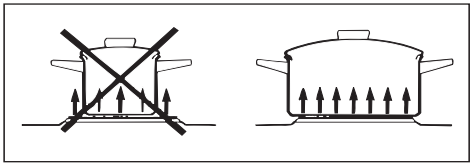
Attention to correct choice and use of pans
- will help you obtain the best cooking result most economically,
- and generally avoid food boiling over and sticking.

Pan bases



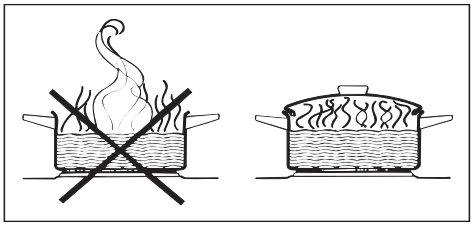
For maximum economy of electricity when cooking or frying, only use pans with a flat or very slightly concave base. When hot the pan will rest evenly on the hob. Modern saucepans for electric cookers are the most suitable and efficient for use on ceramic cooking zones, or solid hotplates.

Size of pan



The diameter of the saucepan or frying pan should be very slightly larger than that of the hotplate/cooking area.

Pan lids



Cooking with the lid on the pan retains the heat.

Notes on the use on hobs

(both ceramic and enclosed hotplates)

Before switching on, place a saucepan containing water or food to be cooked on the hotplate or cooking area. This prevents unnecessary use of energy or the hotplates warping or burning themselves out.

Before starting to cook, make sure that the hotplates or cooking areas and the base of saucepan are clean and dry. This saves extra cleaning later on.

Additional notes for ceramic hobs

Take care before starting to cook that there is no grit or sand on the surface of the hob.

This would scratch the surface, especially if a pan was pushed across.

Do not use any pots or pans where the base has ridges, a pronounced edge or is poorly enamelled.

These could also cause scratches.

Do not push roasting tins or baking trays etc across the ceramic surface. Scratches could occur.

Aluminium or stainless steel pans with aluminium bases can leave marks with a metallic sheen on the ceramic surface. Clean these away at the earliest opportunity, (see Section on Cleaning and Care).

Never leave boiled-over sugar or syrups, plastic items or aluminium foil on the hob. If this does happen, switch the cooking zones off and while the hob is still warm scrape the sugar, plastic and aluminium remians from the hob with a shielded scraper blade, taking care not to burn yourself.

If these residues are allowed to cool before the hob surface has been cleaned, the ceramic surface will be susceptible to pitting or even cracking.

Additional notes for enclosed hotplates

Do not lay anything wet or damp across the hotplates.

If this does however happen, wipe the hotplate clean and switch on briefly to dry. This is necessary to avoid corrosion.

Fan Heat

This system works by the circulation of heated air.

A fan situated on the back wall of the oven sucks in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel of the oven, enabling lower temperatures to be used than with the Conventional heating system.

The oven does not usually need to be pre-heated as the heated air reaches the food straight away.

Exception: Pre-heating may be necessary for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

Using the fan heating system you can bake and roast on different levels at the same time.

Rapid heat-up

With Rapid heat-up the grill element, the bottom heat element and the fan all switch on at the same time so that the oven reaches the required temperature as quickly as possible. The indicator light above the temperature selector goes out when the required temperature has been reached. The oven function selector must then be turned to the function you wish to use.

Conventional heating

With the conventional method of heating, radiant heat is directed onto the food from above and below. It is useful where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven for about 20 minutes when using this method.

Grill

The inner part of the upper heating element acts as the grill. This will glow red a few minutes after switching it on and is then ready for use.

Pre-heat the grill for at least 5 minutes with the oven door closed, before placing food under the grill.

Fan grill

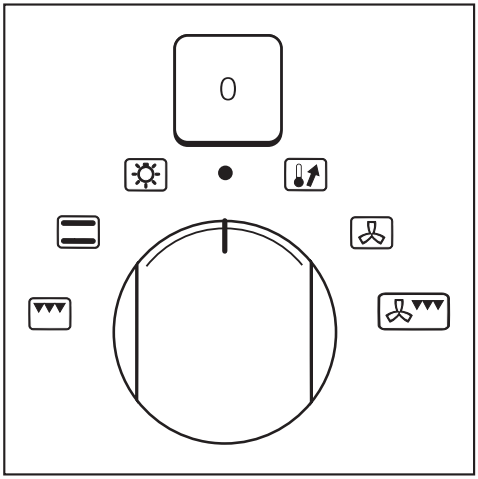
The hot air from the grill is distributed over the food by the fan on the rear wall of the oven. This enables a lower temperature to be selected than for conventional grilling.

Controls

There is an oven function selector and a temperature selector.

Function selector

Turn the function selector



– **clockwise**, to select "Rapid heat-up", "Fan heat" or "Fan grill".

– **anti-clockwise**, to select "Light", "Conventional" and "Grill".

Turn the function selector clockwise only as far as the "Fan grill" setting or anti-clockwise only as far as the "Grill" setting. Do not attempt to turn it all the way round in either direction. Do not force it, this would damage the selector.

– Light
Turns on the oven light independently.

– Conventional
Top and bottom heat for baking / roasting traditional recipes, for fruit cake.

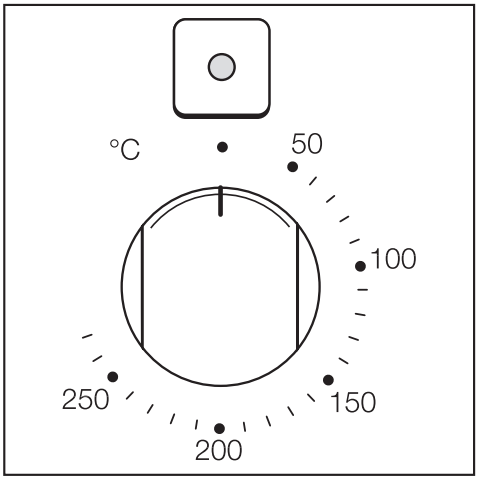
– Grill
For grilling fish and cuts such as chops, steaks, poultry pieces, and kebabs.
Grill with the oven door closed.

– Rapid heat-up
For reducing the heating up time and for pre-heating the oven.
Also useful for cooking ready made meals.

– Fan heat
For baking or roasting on several levels at the same time.

– Fan Grill
Ideal for grilling thicker items such as stuffed meat, kebabs and pieces of poultry etc. Grill with the oven door closed.

Temperature selector



The temperature can be freely selected within the given range.

Turn the temperature selector in a clockwise direction to the required setting. Then turn it back in an anti-clockwise direction. Do not force it right round in a clockwise direction as this would damage the selector.

When the temperature selector is turned to a temperature setting, the indicator light above the selector comes on.

When the temperature is reached, the heating element switches itself off. When the temperature falls below that selected, the heating element switches on again automatically.

Using the oven

The "symbol" symbol must show in the timer display if you wish to operate the oven manually, i.e. using the temperature and function selectors without the timer. Press "symbol" to allow you to do this.

- Place the food in the oven.
- Turn the oven selector to the required function.
- Use the temperature selector to set the required temperature.

Remove the food from the oven when the cooking process has finished.

You can also programme the oven to end or delay the start of a cooking process automatically. See "Programming cooking time automatically".

Pre-heating the oven

Pre-heating is only necessary in a few cases e.g:

With "Fan heat"

– Pre-heating may be necessary for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

With "Conventional"

– It is usually necessary to pre-heat the oven for about 20 minutes when using this method where a fairly long cooking time is required and a deep colour and good rise are needed.

With "Grill"

– Pre-heat the grill for at least 5 minutes with the oven door closed, before placing food under the grill.

With "Rapid heat-up"

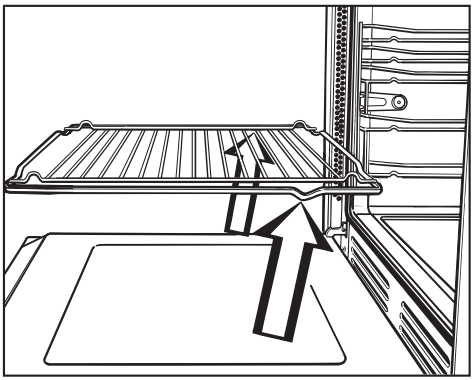
Do not switch on "Rapid heat-up" for pre-heating the oven when baking biscuits and small cakes, particularly when batch baking because the top tray will brown too quickly.

- Turn the function selector to "Rapid heat-up".
- Set the temperature you require. The oven heating comes on.
- When the indicator light above the temperature selector goes out for the first time, set the oven function you require for continued cooking or baking and place the food in the oven.

You can use "Rapid heat-up" to cook ready made meals (see relevant section).

Baking tray, grill pan / oven tray and rack

The baking tray, grill pan / oven tray and rack are fitted with non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.



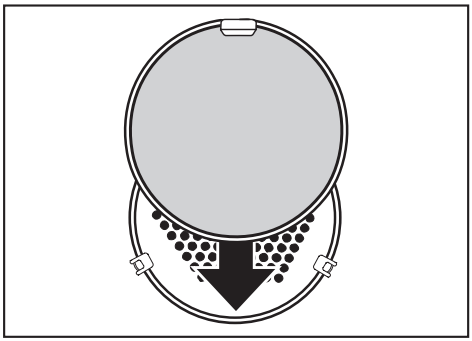
When pushing the tray, pan and rack back in, always ensure that the safety notches are at the rear of the oven. (See illustration).

The tray, pan and rack can then only be taken out of the oven by raising them upwards and then pulling out.

Roasting (grease) filter

The roasting filter must be fitted in front of the fan when:

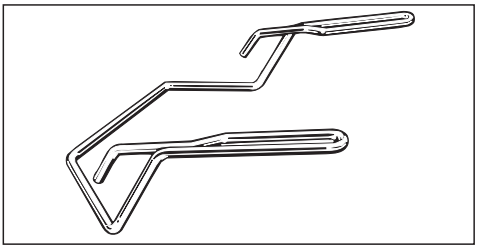
– using Fan heat for roasting on the rack or in an open pot or roasting tin.
– using Fan grill.

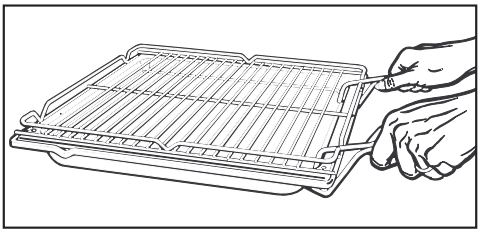


The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to keep the oven and the area behind the interior back panel cleaner.

Do not use the roasting filter when baking. This would increase the times needed for baking.

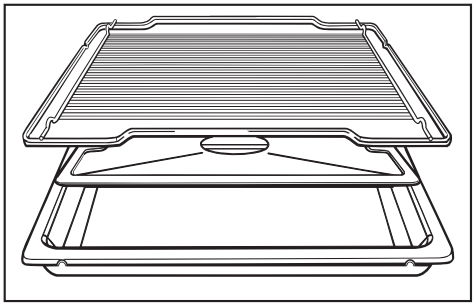
Handle





To take baking trays or the grill pan / oven try out of the oven, or to put them into it.

Anti-splash tray

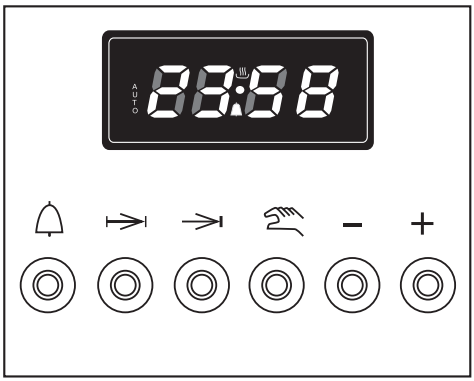


To be placed in the grill pan/oven tray when grilling and roasting.
The juices from the food being cooked collect under the anti-splash tray, rather than being dried out, and they can then be used in sauces etc.

Timer

Depending on model, your appliance may be fitted with a timer.

Functions



The timer can:
– show the time of day,
– switch the oven off, or on and off automatically.

Push buttons

With the push buttons you can:

⏰
– enter a **short time** as a minute minder.

⇥
– enter the **duration** of a cooking process.

→|
– enter the **end** of a cooking process.


– cancel an entered **cooking process**.
– **Switch the oven to manual operation** ("" lights up in the display).

\+ and –
– enter or change **times**.

Symbols in the display

The following symbols appear:

⏰
– lights up when a short time is set.

AUTO
– lights up when a cooking process is selected.

– flashes when the cooking time is complete.

AUTO and 
– light up as the cooking time proceeds.


– lights up when the oven can be switched on independently of the timer (manual operation).

Time of day

(24 hour display)

When the appliance is first connected to the power supply, or after a power cut "0•00" and "AUTO" flash in the display.

To set the time of day:

- Press and hold the buttons "↦|" and "|→" at the same time.

"0•00" and "AUTO" continue to flash.

- Enter the time of day in hours•minutes with the + or – button.

As soon as the + or – button is pressed, "≋" lights constantly in the display.

Once the time has been entered, the clock advances minute by minute.

If a cooking process had been entered, this will now be cancelled.

Please note:
The time of day can also be altered after the ⏲ button has been pressed, using the + or – buttons.

Short time (Minute minder)

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

The short time can be entered independently of another entered process.

A short time in the range of 1 minute up to 23 hours 59 minutes can be entered.

Enter the short time

- Press the "🔔" button.
- Enter the required time in hours•minutes using the + button.

"🔔" appears in the display.

At the end of the short time

- The "🔔" symbol goes out.

- An audible tone sounds for approx. 7 minutes.

The audible tone can be cancelled at any time by pressing the "🔔" button.

Programming cooking time automatically

Switch off automatically

- Turn the oven function and temperature selectors to the required settings.
- Press the "↦|" button.

"0•00" appears in the display.

- Use the + button to enter the required time in hours•minutes (up to a maximum of 10 hours).

"AUTO" appears in the display.

Delaying the start of cooking time

- Turn the oven function and temperature selectors to the required settings.

First enter the **cooking time**:

- Press the "↦|" button.

"0•00" appears in the display.

- Use the + button to enter the required time in hours•minutes (up to a maximum of 10 hours).

Now set **the end of cooking time**:

- Press the "→|" button.

The time of day plus the cooking time entered appear in the display.

- Use the + button to set the end of cooking time.

The oven goes off and "AUTO" appears in the display.

Please note the following:

For baking do not delay the start too long. This may affect the rising properties of the dough or cake mixture, as it will dry out.

The end of cooking time

When the **end of cooking time** is reached

– the oven heating switches off automatically.

– an audible tone sounds for approx. 7 minutes.

– “AUTO” flashes.

Pressing the "" button cancels the audible tone and visual display.

However, as soon as the "" button is pressed the oven heating comes on again.
You must switch off the oven.

- Turn the oven function and temperature selectors to "0".

To check and change an entered time

It is possible to check or change times entered for a cooking process, or with the minute minder at any time.

Checking

- Press the button of the time which is to be checked.

↦|
The cooking time entered, or the amount of time left to run in a programme in progress is shown.

→|
The end of the cooking process appears.

🔔
The short time remaining is shown.

Changing

- Press the button of the time which is to be altered.
- Use the + or – button to enter the required time.

Cancelling an automatic process

- Press the button.

As soon as the process has been cancelled, the oven heating and lighting come on again.
Switch the oven off if you no longer need it.

Changing the audible tone

There is a choice of 3 audible tones.

- Press the – button.

The tone already set will sound.

Press the – button within approx. 7 seconds of hearing this first tone. A different tone will be heard each time the – button is pressed.

Stop pressing the – button when you hear the tone you want. This tone will be adopted after approx. 7 seconds.

Only alter the audible tone when the oven is switched off.

The following settings are recommended for baking:

– Fan Heat
– Conventional

Bakeware

For the best baking results make sure that you chose bakeware in a **material** suitable for the particular heating system.

– **Fan Heat**
Most types of heat-resistant tins or dishes are suitable, including thin-walled and bright, non-reflective metal tins. Place the tin or dish on the baking tray in the oven.

– **Conventional**
The following baking tins give an evenly browned result:
Dark metal, aluminium or enamel tins with a matt finish are preferable.
Heat resistant glass dishes can also be used.
Avoid bright, shiny metal tins. These reflect heat which means that the heat does not penetrate to the food effectively and will result in uneven or poor browning. In some cases the cakes might not cook properly.
Place the tin or dish directly on the non-tip rack in the oven.

Fan Heat

Several levels can be used at the same time for baking. The recommended positions are:

1 tray = 1st runner from the bottom

2 trays = 1st and 3rd runners from the bottom

3 trays = 1st, 2nd and 5th runners from the bottom.

When baking moist biscuits, cakes or bread, do not bake on more than two levels.

If baking on three levels place tins on the oven tray on the 1st runner position and on baking trays on the other runner levels.

Remember to remove the roasting (grease) filter from in front of the fan opening. Otherwise the baking time will be longer and results uneven.

With Fan Heat **lower baking temperatures** are needed than with the Conventional setting. See the baking charts.

Conventional

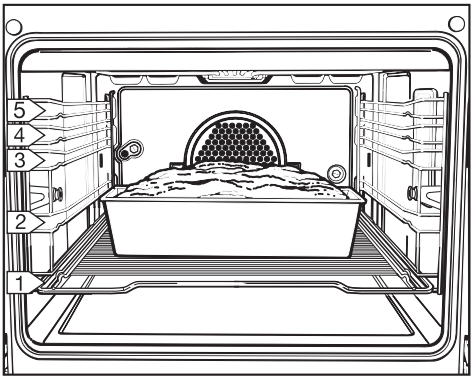
Use dark metal or enamel tins with a matt finish.
Bright, shiny metal tins result in uneven or poor browning and in some cases cakes might not cook properly.

This function is particularly good for rich fruit cakes, pastries and breads where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven for about 20 minutes when using this method.

Place tins on the rack on **runner level 1** or **2**.

General notes



Place rectangular tins in the oven as shown in the illustration.

Bake any **deep-frozen items** such as pizzas on baking paper on the rack itself. Do not place them on the baking tray or in the grill pan/oven tray.
This could cause the metal to distort to such an extent that it might be impossible to remove the pan from the oven whilst it is still hot. This distortion would increase with subsequent use.
Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan/oven.

The Baking Chart gives suggestions for temperature, runner height and timing.

For even browning:

– in general select **the middle temperature**.

 Increasing the temperature and reducing the time can have an adverse effect on even browning. In some cases cakes might not cook properly.

– Select the **runner height** according to the recipe and the setting chosen.

– Just before the end of baking time test to see if the cake is done.

 Insert a metal or wooden skewer into the centre.
 If it comes out clean, without dough or crumbs sticking to it, the cake is ready.

Baking chart

	Fan Heat		
	Temperature in °C	**rec. runner from bottom**	**Time in mins.**
Creamed mixture			
Madeira cake	150 – 170	1	50 – 60
Rich fruit cake (20 cm)	–	-	–
Victoria sandwich (tin)	160 – 170	1	20 – 25
Fudge brownies (tray)	160 – 170	1	25 – 30
Date and walnut cake	-	-	-
Cookies	150 – 170	1, 3	15 – 20
Small cakes [1) 3)]	150 – 170	1, 2, 5	20 – 25
Whisked mixture			
Souffle [1) 3)]	180 – 190	2	25 – 30
Flan base [1) 3)]	160 – 180	1	20 – 25
Swiss roll [1) 3)]	160 – 180	1	20 – 25
Rubbed-in mixture			
Sweet pastry base	150 – 170	1	20 – 25
Scones	200 – 210	1, 3	20 – 25
Crumble	170	1	30 – 35
Teabread [1)]	160 – 180	2	60 – 115
Shortbread	160	1	20
Apple pie [1)]	150 – 170	1	55 – 75
Savoury pastry [2)]	190 – 210	1	25 – 35
Yeast mixtures			
Wholemeal rolls	-	-	-
Lardy cake	-	-	-
Stollen	150 – 170	1	45 – 65
White bread	160 – 180	1	40 – 50
Wholemeal bread [1)]	190 – 210	1	60 – 70
Pizza (tray) [1)]	170 – 190	1	40 – 50
Hot cross buns	170	1, 3	20 – 25
Choux pastry [1)3)]			
Eclairs	160 – 180	1, 3	30 – 40
Flaky pastry [1)]	170 – 190	1, 3	20 – 25
Meringues [1)]			
Macaroons	120 – 140	1, 2, 5	30 – 50
Meringues	60 – 70	1	3 - 4 hrs

1) Pre-heat oven with "Conventional" heat.
2) Pre-heat oven with "Fan Heat" and "Conventional" heat.
3) Do not switch on "Rapid heat-up" during the heating up phase.

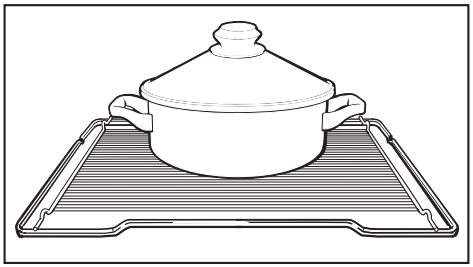
Conventional heat		
Temperature in °C	**Recommended runner height from bottom**	**Time in mins.**
160 – 180	1	50 – 60
150 – 130	1	100 – 140
-	-	-
-	-	-
160	2	105 – 120
-	-	-
180 – 200	2	12 – 15
190	2	25 – 30
180 – 200	1	15 – 20
190 – 210	1 or 2	15 – 20
180 – 200	1 or 2	15 – 20
200 – 210	1 or 3	20 – 25
170 – 180	1 or 2	30 – 35
160 – 180	2	60 – 115
-	-	-
180 – 200	1	55 – 75
230 – 250	1 or 2	25 – 35
200 – 220	1 or 2	20 – 25
200 – 220	2	25 – 35
170 – 190	1 or 2	45 – 65
190 – 210	1 or 2	40 – 50
210 – 230	1 or 2	60 – 70
190 – 210	1 or 2	40 – 50
170 – 190	1 or 2	20 – 25
190 – 210	1 or 2	25 – 35
200 – 220	1 or 2	15 – 20
130 – 150	2	30 – 50
–	–	–

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

We recommend the following settings for roasting in the oven:

– Fan Heat
– Conventional

Fan Heat
When roasting on the rack or in an open dish, make sure the roasting (grease) filter is fitted in front of the fan in the back of the oven interior before starting.



We recommend roasting in a covered pot:

– This ensures that sufficient stock remains for making gravy.

– The oven stays cleaner, too.

Roasting pots with a lid, made from earthenware, cast iron, ovenproof china or glass, and roasting foil are suitable.

Make sure that the pot and lid have heat-resistant handles.

Place the covered pot on the rack into a cold oven.
Exception: Pre-heat the oven to the temperature recommended in the recipe when cooking roast beef or beef fillet.

Open roasting:

Use **shelf position 1** for roasting.
Exception: With Conventional use shelf position 2 when roasting poultry weighing up to 1 kg, a cut of meat, or fish.

The "Fan Heat" system uses an approximately 20°C lower **roasting temperature** than the "Conventional" heating system.

For roasting directly on the rack the temperature needs to be about 20°C lower than for roasting in a covered pot.

When roasting on the rack place the rack and anti-splash tray over the grill pan / oven tray and push them in together.

The **roasting time** will depend on the type of meat, the size and thickness of the cut.

Calculating roasting time:

The traditional British method is to allow 15 to 20 minutes to the lb, according to type of meat, plus approx. 20 minutes, adjusting length of time as roasting proceeds, to obtain the required result.

Alternatively, multiply the height of the joint by the time per cm for the type of meat, as in the chart.

Type of meat	time per cm height of meat
Beef / Venison	15-18 mins.
Pork / Veal / Lamb	12-15 mins.
Roast beef / Fillet	8-10 mins.

Example:
Beef roast, 8 cm high
8 x 15 mins. per cm = 120 mins. roasting time

Tips:

Do not select a **roasting temperature** which is higher than that recommended. The meat will become brown, but will not be cooked properly.

Browning only occurs towards the end of the **roasting time**. Remove the lid about halfway through the roasting time if a more intensive browning effect is desired.

After the roasting process is finished take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes.
This helps retain juices when the meat is carved.

Roasting in a covered pot

Season the meat and place in the pot. Add some knobs of butter or margarine or a little oil or cooking fat. Add about 1/8 litre of water when roasting a big lean joint of meat (2-3 kg) or roasting poultry with a high fat content.

Roasting on the rack

Place a little water in the tray. Add a little fat or oil to very lean meat or place a few strips of bacon on the top. Do not add too much liquid to the tray during cooking as this will hinder the browning process. Baste during cooking.

Roasting poultry

For a crisp finish, baste the poultry ten minutes before the end of cooking time with slightly salted water.

Roasting deep frozen meat

Deep frozen meat should be thoroughly defrosted beforehand.

Oven roasting chart

		Rec. runner from bottom	Fan Heat [1]		Conventional	
			Temp. °C in a pot [2]	Time in mins	Temp. °C in a pot [2]	Time in mins.
Beef	apprx. 1 kg	1	180-200	100-120	220-240	100-120
Sirloin, Steak [3]	apprx. 1 kg	1 [3]	190-210	35-45	240-260	35-45
Venison, game	apprx. 1 kg	1	180-200	90-120	220-240	90-120
Leg of pork	apprx. 1 kg	1	170-190	100-120	210-230	100-120
Rolled pork	apprx. 1 kg	1	170-190	100-120	200-220	110-130
Meat loaf	apprx. 1 kg	1	170-190	50-60	200-220	50-60
Veal	apprx. 1 kg	1	170-190	100-120	210-230	100-120
Shoulder of lamb	apprx. 1.5 kg	1	170-190	90-120	210-230	90-120
Poultry	0.8-1 kg	1 [3]	170-190	50-60	200-220	50-60
Poultry	apprx. 2 kg	1	170 – 190	90 – 110	200 – 220	90 – 110
Poultry with stuffing	apprx. 2 kg	1	170 – 190	120 – 150	200 – 220	120 – 150
Poultry	apprx. 4 kg	1	160-180	150-180	190-210	150-180
Whole fish	apprx. 1.5 kg	1 [3]	160-180	35-55	200-220	35-55

Unless otherwise stated, the times given are for an oven which has not been pre-heated.

1) Fit the grease filter in place when using "Fan Heat".
2) When roasting on the rack, set the temperature 20°C lower than given.
3) Pre-heat the oven when using "Fan Heat" and "Conventional".
4) 2nd runner from the bottom when using the "Conventional" setting.

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

You can also use the oven for defrosting.

To defrost select "Fan heat" with a temperature setting of up to a maximum of 50 °C.

For defrosting meat and delicate foods do not set a temperature. The fan on the rear wall will then circulate cool air (at room temperature) around the oven.

Please note:

– Where possible remove the packaging and put the food to be defrosted on a baking tray or into a dish.

– All meat and poultry should be fully defrosted before cooking. Do not use the liquids from defrosting.

– When defrosting poultry put it on the rack over the grill pan / oven tray to catch the defrosted liquid, so that the meat is not lying in this liquid.

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

Do not refreeze food once it has thawed.

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen.

Casseroles

When choosing which oven level to use, take into account the size of the dish with its lid. The following oven settings are recommended:

– Fan Heat
– Conventional

The following **dishes** are suitable for this type of slower cooking:
covered pots made of ovenproof glass and china, and earthenware pots, which could also be used as serving dishes. They should have heat-resistant handles and knobs.

- Put the rack in at the **1st runner height** from the bottom, and place the prepared casserole with the food for braising or stewing on this.
- Select the **oven setting** and the **temperature**.

Fan Heat 170-190°C
Conventional 190-210°C

Cooking times

Consult your cook book.

Please note:

Cover dishes which are to be cooked in their own juice and/or steam, e.g. potatoes or vegetables, so that they do not dry out. If there is no lid use aluminium foil or damp cooking parchment.

Cook without a lid when a crusty finish or topping is required, eg for meat or au gratin dishes.

Poaching

Fish or fruit can be poached in the oven in a covered dish.

Bottling

Bottling should only be undertaken by an experienced cook who has received proper training in this method of preserving fruit and vegetables, and understands the implications of the chemical reactions involved.

Cooking ready made meals

The **"Rapid heat-up"** function can be used on its own for preparing ready made meals such as pizza, pre-prepared lasagne, filled baguettes, etc. However, when used on its own it is not suitable for baking and conventional cooking.

When preparing ready made meals with this function only use one level of the oven. If you wish to cook on more than one level at the same time select "Fan heat" instead.

- Bake any deep-frozen items such as pizzas on baking paper on the rack itself. Do not place them on the baking tray or in the grill pan/oven tray. This could cause the metal to distort to such an extent that it might be impossible to remove the pan from the oven whilst it is still hot. This distortion would increase with subsequent use.
 Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan/oven.
- Turn the function selector to "Rapid heat-up".
- Set the temperature you require.
 The oven heating comes on.
- When the indicator light above the temperature selector goes out for the first time, do not select another oven function.
- Place the dish in the pre-heated oven.

Observe recommended temperatures, cooking times and position in the oven given on manufacturer's packaging.

You can also programme the oven to end or delay the start of a cooking process automatically, see "Programming cooking time automatically".

Pre-heat the grill for at least 5 minutes with the oven door shut.

Grilling with the oven door shut saves energy and minimizes cooking smells.

The oven has two grill settings:

Grill

For grilling thin cuts and for browning.

Fan Grill

For grilling larger items, for example, poultry, rolled meat.

Put the roasting filter in front of the fan grille in the back of the oven when using this setting.

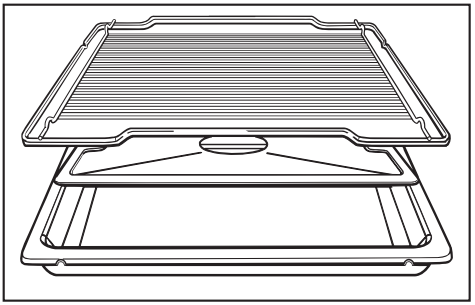
Preparing food for grilling

Clean, wipe and season.

Add a little oil if necessary. Other fats quickly become black or cause the food to smoke. A little butter can be added to chicken if desired.

Clean flat fish and slices of fish in the normal way. To enhance the taste add a little salt or squeeze a little lemon juice over the fish.

Grilling on the rack



- Assemble the grill pan, anti-splash tray and rack as shown.
- Place the food on the rack.
- Turn the oven function selector to the required grill setting.
- Set the **temperature**:

Food to be grilled	temperature
Thin cuts	
such as chops, steak	max.
Thicker cuts	
such as chicken, kebabs	240°C

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting to allow the food to cook through to the centre.

- Pre-heat the grill for at least 5 minutes with the oven door shut.
- Place the grill pan under the grill.

Make sure you insert the grill pan at the appropriate **level** for the height of the food to be grilled:

thin cuts = level 4 or 5

thicker cuts = level 3 or 4

Grilling time

Flat pieces of fish and meat usually need about 5-6 minutes a side depending on their texture.
Thicker pieces need longer.

With rolled meat allow approx.
10 minutes per cm diameter.

Useful grilling hints

It is best to grill food of a similar thickness at the same time so that the **grilling time** for each item does not vary too greatly.

Most items should be turned half way through cooking.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon.

– If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").

– If there is some resistance, the inside will be pink ("medium").

– If there is great resistance, it is thoroughly cooked through ("well done").

Grill chart

Pre-heat the grill for at least 5 minutes with the door shut before using.

Food to be grilled	Runner bottom	Grill		Fan grill [1]	
		Temperature in °C	Grilling time (mins) [2]	Temperature in °C	Grilling time (mins) [2]
Flat items of food					
Beef steaks	4 or 5	max.	10 – 16	220	10 – 16
Kebabs	3	240	25 – 30	220	25 – 30
Chicken kebabs	3	240	20 – 25	200 – 220	20 – 25
Escalopes	4 or 5	max.	12 – 18	220	18 – 20
Liver slices	4 or 5	max.	8 – 12	220	10 – 14
Burgers	4 or 5	max.	14 – 20	220	16 – 20
Sausages	4 or 5	max.	10 – 15	220	12 – 17
Fish fillet	4 or 5	max.	12 – 16	220	12 – 16
Small trout/mackerel	4 or 5	max.	16 – 20	220	20 – 25
Toast	4 or 5	max.	2 – 4	220	3 – 5
Hawaii-toast	4 or 5	max.	7 – 9	220	4 – 6
Tomatoes	4 or 5	max.	6 – 8	220	6 – 8
Peach halves	2 or 3	max.	6 – 8	220	7 – 10

1) Fit the roasting filter when "Fan grilling".
2) Turn half way through the grilling time.

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

Ceramic hob surface

Treat the surface of your ceramic hob with the same care as any other glass surface.

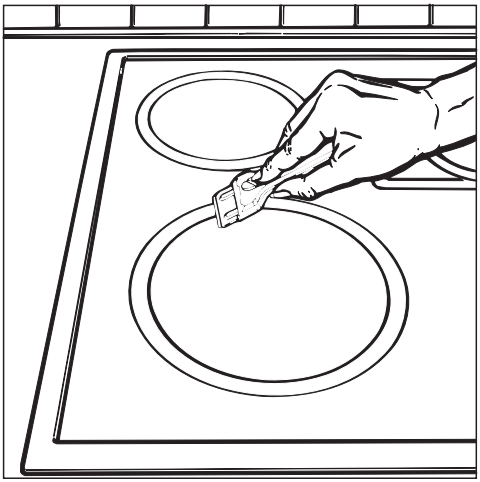
Never use scouring agents or pads, or strong cleaners such as oven sprays or stain removers, as these could harm the surface.

There is a seal between the hob frame and worktop and between the frame and the ceramic plate. Do not use any sharp pointed object, such as a knife, to clean these seals as they could become damaged.

Clean after each use

Any minor spills which have not dried on can be wiped off with a damp cloth or sponge. If washing up liquid or a similar cleaner is used, light blue staining might occur.

These stains can be removed with a proprietary ceramic hob cleaning agent, although it may take several applications.



For stubborn spillages use a shielded blade scraper.

Then wipe with a damp cloth or sponge.

Removing marks

Light marks with a metallic sheen (aluminium deposits) on the hob surface can be removed once the hob has cooled down by using a suitable proprietary cleaner.

Lime deposits (caused for example by water boiling over, or damp pan bases) can be removed with vinegar or a proprietary hob cleaner.

Removal of sugar, or syrups, plastic or aluminium foil

If such problems occur, switch off the hob, but do not let it cool down. Scrape the sugar or other residue thoroughly from the hob with a shielded blade scraper taking care not to burn yourself.

When the hob is cool, clean with a proprietary cleaner.

Suitable cleaners

There are proprietary cleaners on the market for cleaning ceramic hobs.

Follow the manufacturer's instructions.

Do not apply to the hob when still hot.

After applying the cleaner let it dry and then rub it off using paper kitchen towels.

Remove every trace of cleaner from the hob with a damp cloth. It could have an adverse effect on the hob when heated up.

Some cleaners incorporate a silicone ingredient which acts as a protective film on the hob. It makes the hob surface smoother and prevents water and soiling adhering to the surface.

However, cooking at high temperatures reduces the effect and the cleaner needs to be reapplied for renewed effect.

By always cleaning the ceramic surface with one of these special cleaners you will help to avoid the damage caused by sugar and syrups and aluminium foil deposits.

Enclosed hotplates

Hotplates

Wipe off any spilt food with a damp cloth after the hotplates have cooled off. Use a plastic scouring pad if necessary for stubborn spills.

Moisture or dirt must not penetrate the hotplate interior.

The hotplates can be scoured, but not the hotplate surround.

After cleaning switch on the damp hotplates for a short time to dry out, to avoid corrosion.

Occasional treatment with a thin film of oil, or proprietary cleaner for solid hotplates is recommended.

Hotplate surround

This can be cleaned with a suitable stainless steel cleaner.

Do not use any cleaning agent with a scouring effect.

Hob trough

Do not use any knives, hard brushes, scouring agents or pads as these could scratch.

Never use cleaning agents containing abrasive substances such as sand, soda, acids or chemical solvents as these could damage the surface material.

Clean the hob with a hot water and detergent solution, or with a suitable non-abrasive proprietary cleaner for stainless steel.

Regular cleaning with a small amount of proprietary cleaner for stainless steel will help protect the surface.

Remove any spills of food or water containing salt as soon as possible, as these could cause corrosion.

Where spills have dried on, soak for a short time to make cleaning easier.

Appliance front and control panel

Wipe down the appliance front and the control panel with a mild cleaning agent or a solution of hot water with a little washing up liquid. Wipe dry with a soft cloth.

Do not use abrasive cleaning agents, sponges or brushes, as these would scratch the surface.

White or coloured fronts

For ovens with a white or coloured finish we recommend after each use wiping:
– the oven door handle and
– the control panel
with a damp cloth and some washing up liquid. This will help deter soiling from sticking on and becoming difficult to remove.

Stainless steel fronts

Never use cleaners containing chlorides, sand, soda or scouring agents. These will leave scratches and damage the surface.

Apply a non-abrasive proprietary stainless steel cleaner sparingly and evenly using a soft cloth following the manufacturer's instructions.

Accessories

Do not leave accessories in the oven when not in use.

Roasting filter

Clean in a solution of hot water and a little washing up liquid or in the dishwasher.

Note: some dishwasher detergents may cause the surface of the metal filter to discolour. This discolouration will not affect the functioning of the filter in any way.

Baking tray, grill pan / oven tray, rack and side supports.

The surfaces of these have been treated with PerfectClean enamelling. They should be cleaned in the same way as other surfaces with PerfectClean enamelling. See "PerfectClean".

PerfectClean

Before using for the first time remove any stickers from Perfect-Clean surfaces.

The enamelled surfaces of the oven interior, baking tray, grill pan / oven tray, rack and side supports have been treated with a new type of enamelling called **"PerfectClean"**.

This surface has very good anti-stick properties which is much easier to keep clean than conventional oven enamel.

Food can be taken off it more easily and soiling from baking and roasting is easier to remove.

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of Perfect-Clean last for many years.

PerfectClean surfaces can be treated as you would treat glass. If you are unsure whether a particular cleaning product is suitable for PerfectClean consider whether you could clean a window pane with the product without damaging it.

Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional enamel.

Allow the oven and any accessories to cool down before cleaning.
Danger of burning!

Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge (e.g. the Vileda sponge as supplied with the oven) or a soft nylon brush, and a solution of hot water and a little washing up liquid.

Stubborn soiling

Stubborn soiling e.g. from roasting may need to be soaked first with a damp sponge to loosen it and if necessary a scraper suitable for glass surfaces can be used to remove it.

After cleaning rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

Using oven sprays on very stubborn soiling

Some oven cleaners contain strong alkalines and / or abrasive materials. Because the enamel is designed to be easily cleaned the use of these cleaners is not recommended.
However if you still cannot get the surface clean, an oven cleaner can be used.
Do not attempt to use on a hot oven or accessories. Allow the Perfect-Clean surfaces to cool down to room temperature before applying oven sprays!

Remove the catalytic back panel and roof panels before using oven sprays. The chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.

Apply a spray oven cleaner to the soiled areas. Leave to take effect for **a couple of minutes only!**

If necessary use a soft sponge (e.g. the Vileda sponge as supplied with the oven), soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

After cleaning rinse thoroughly with clean water and then dry thoroughly.

Important

For optimum performance of the PerfectClean enamel it is important to clean the oven and accessories after each use.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build-up. In extreme cases cleaning may even become impossible.

The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:

– abrasive cleaning agents
– cleaning agents for ceramic hobs
– wire wool or metal scourers
– pot scourers
– oven cleaning pads
– sponges and cloths which have previously been used with abrasive cleaning agents.
– oven spray must not be used in a hot oven or left on for too long.
– items coated with PerfectClean enamelling must not be cleaned in a dishwasher.

Note

Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot - danger of burning!

Spilt fruit juices may cause lasting discolouration of the surfaces and roasting can cause matt areas to appear. Clean these following the instructions given above and do not try and use force to remove them! This discolouration is permanent but will not affect the efficiency of the enamel.

Catalytic enamel surfaces

The removable back panel and roof liner are coated with a dark grey catalytic enamel.

During fan operated cooking circulating air in the oven deposits oil and fat splashes predominantly on the back panel of the oven. These splashes are burnt off when the temperature of the oven reaches over 200°C during baking or roasting. The higher the temperature the more effective the process.

The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

Cleaning by hand

Allow the oven to cool down before cleaning. Danger of burning!

- Catalytic enamelled panels should be cleaned using a solution of hot water with a little washing up liquid applied with a soft nylon brush.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials and do not use oven spray on catalytic enamel as the chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.
If using oven sprays on PerfectClean oven surfaces the catalytic back panel and roof panel must first be removed from the oven.

Catalytic cleaning process

Before cleaning the catalytic panels using high temperatures, make sure that all PerfectClean surfaces have been cleaned as previously described. Otherwise, the high temperatures can cause deposits to become baked on to the PerfectClean surfaces and become impossible to remove.

If, after manual cleaning, the oven is still heavily soiled, heating it to a high temperature will help remove further soiling caused by oil and grease splashes from the catalytic surfaces.

Note that deposits of spices, syrups and similar substances are not removed by this process. These should be removed while fresh by hand with a mild solution of hot water and washing up liquid applied with a soft brush.

To clean at high temperatures:

- Turn the oven selector to Fan heat.
- Turn the temperature selector to the highest setting.
- Run the oven for approx. 1 hour. The length of time will depend on the level of soiling.
- It is a good idea to set the finish time for the process using the timer. This way you will not forget to switch the oven off at the end.

Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures.

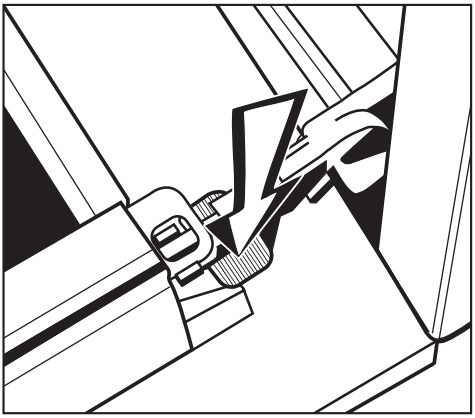
Should the catalytic enamelling on the back panel or the roof liner become ineffective through improper use or heavy soiling, a replacement can be obtained from your Miele dealer or the Miele Spare Parts dept.

To make cleaning easier you can
– remove the oven door,
– take out the runners,
– take out the rear wall,
– lower the top heating element.

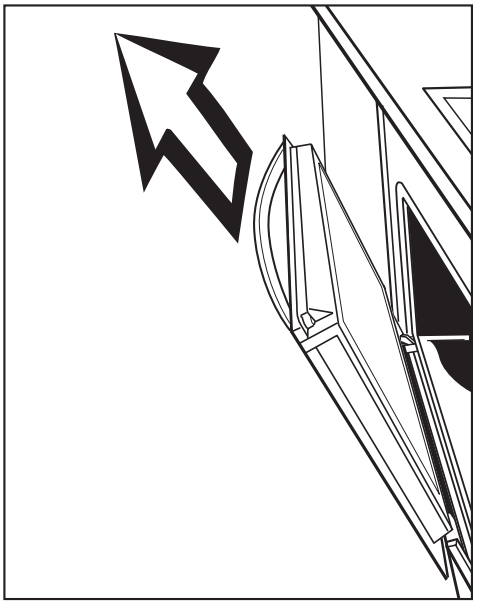
To remove the oven door

Please note: the oven door is heavy. It should be gripped firmly at the sides when being removed or re-fitted.

- Open the door fully.



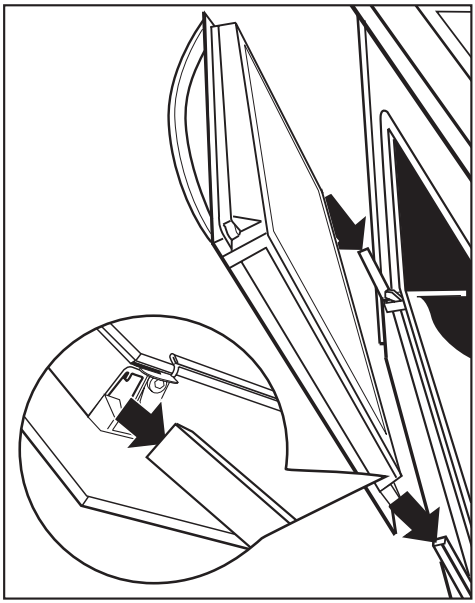
- Push down the locking clamps on each door hinge.



- Lift the door upwards until it rests partially open, as shown, then lift upwards to remove. In this position the hinges are prevented from closing.

Make sure that the door is lifted out equally on both sides.

To re-fit the oven door



- Carefully locate the door over the hinge guides.

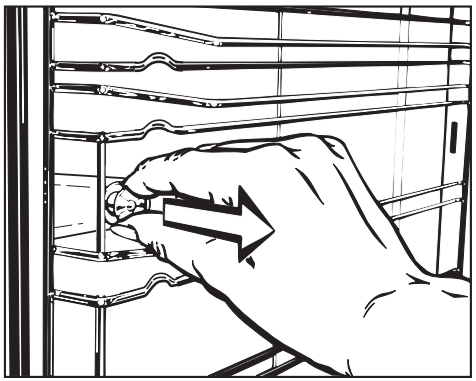
Make sure that the door goes back on straight.

- Open the door fully.
- Flip the locking clamps back up again.

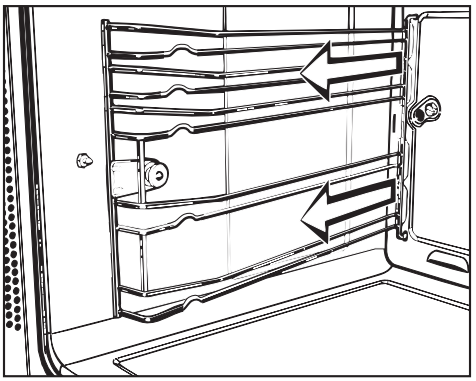
It is essential that the locking clamps are flipped up when the door is re-fitted after cleaning. Otherwise on closing the door it could work itself loose from the hinge guides and this could result in damage to the door.

To remove the runners

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.



- Pull on the fixing knob to release it.



- Take the runners out of the oven.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

To remove the catalytic side panels

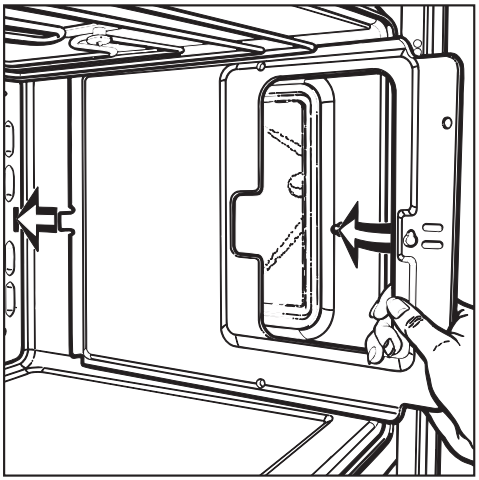
(depending on model)

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.

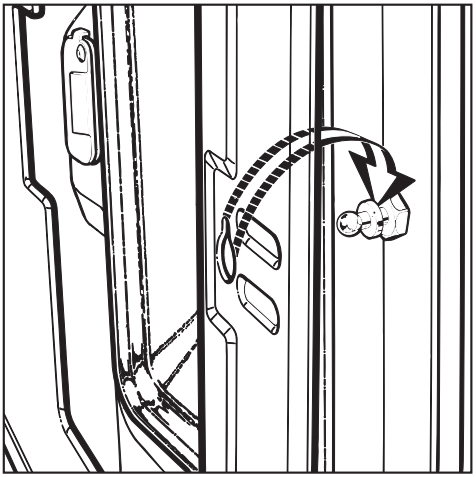
- Take out the runners.
- Gently lift and pull out the catalytic side panels.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

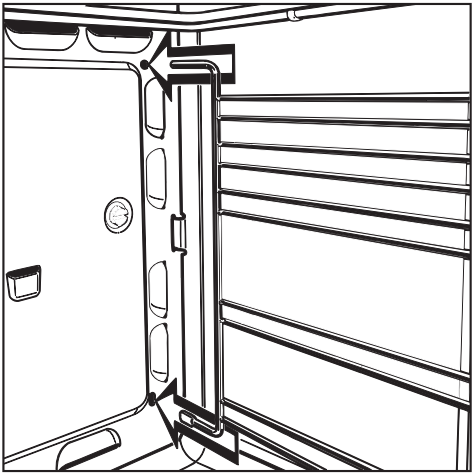
When reassembling the catalytic side panels, ensure they sit correctly.

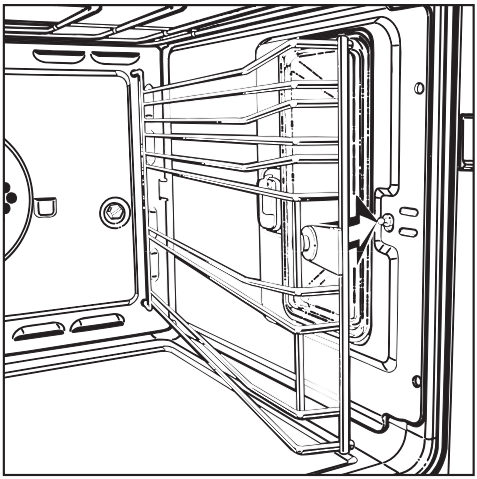


- Ease the back lug into the opening in the rear wall panel.



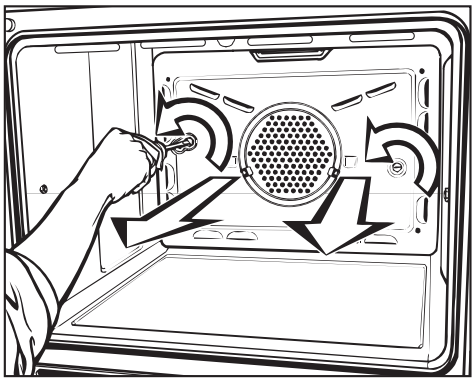
- Lift the front locating hole on to the guide pin behind the collar.





Put the runners back into place.

To remove the back panel



- Loosen the screws in the back panel and take it out.

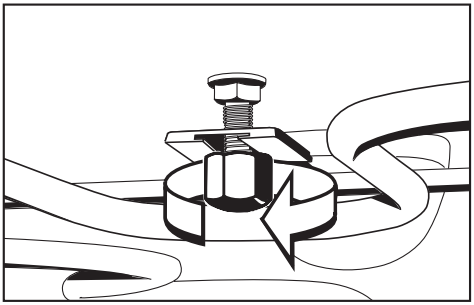
The oven must not be used without the back panel fitted. This could lead to injuries.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

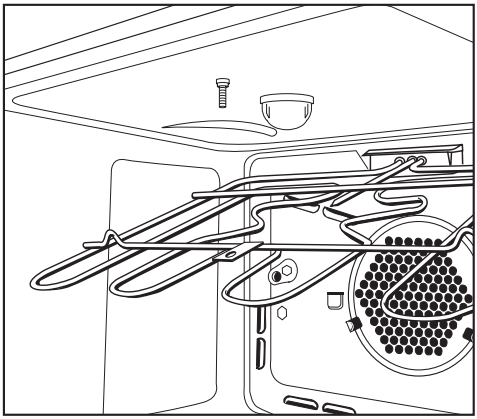
To lower the upper heating element

The oven heating elements must be switched off and cool to avoid the danger of being burnt.

- Take out the runners.



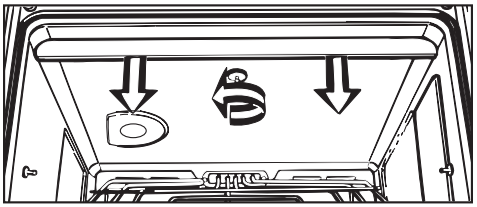
- Unscrew the locking nut from the element to release it.



- Gently lower the element.

Do not use force to lower it, as this could cause damage.

If the **roof liner** is dirty it can also be removed for cleaning:



- Hold the roof liner firmly and unscrew the knurled knob.
- Take out the roof liner.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Installation, maintenance and repairs to the electrical components of this appliance should only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

Some minor problems however can be dealt with as follows:

What to do if . . .

. . . the hob cooking zones / hotplates do not warm up after being switched on.

Check whether,

- the mains fuse has blown. Contact a qualified electrician or the Miele Service Department.

. . . the oven does not heat up.

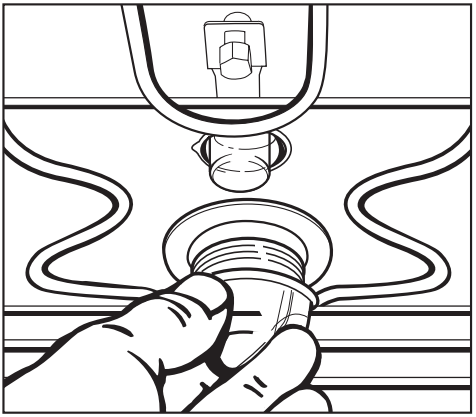
Check whether,

- the selector switch is set to the function required, **and** the temperature control is set at the correct temperature.
- "AUTO" is lit up in the timer display field.
 To switch on the oven independently of the timer, "" should show in the display. Press the "" button.
- the mains fuse has blown. Contact a qualified electrician or the Miele Service Department.

. . . the heating works, but not the oven lighting.

The bulb needs changing:

- Disconnect the appliance from the electricity supply:
 Switch off at the isolator or the mains fuse box.



- Unscrew the light cover and the seal.
- Change the bulb:
 230-240°V, 25 W, E 14, heat resistant to 300°C.
- Screw the light cover and the seal back on again.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

. . . a noise can be heard after baking, roasting or grilling.

This is not a fault.
The cooling fan continues to run for a short time after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit. When the temperature has fallen sufficiently the fan switches off automatically.
The temperature will fall faster when the oven door is opened partially or fully.

. . . cakes and biscuits are not cooked after following the times given in the chart.

Check whether,

- the correct temperature was set.
- there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
- The roasting filter had been left in place in front of the fan when cooking with "Fan Heat": In this case baking times might be lengthened by 10 to 15 minutes.

. . . cakes or biscuits are unevenly browned.

There will always be a slight unevenness. Product information sheets give a percentage result for standard browning tests. These refer to results for one tray.

If the item being baked is browning very unevenly, check:

– when baking with **"Fan Heat"**:

- whether the temperature was set too high,
- whether the roasting filter was in place.
- whether the correct runner height was used.

– when baking with **"Conventional"** heating:

- the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable.
- whether the correct runner height was used.

. . . spots like rust appear on catalytic surfaces.

When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. Such residues are not removed by catalytic cleaning, they are best removed while fresh with a mild washing up liquid solution and a soft brush.

. . . there has been a power failure, and instead of the time of day "0•00" and "AUTO" flash in the display.

All pre-set times are deleted as a result of the power failure.

- Enter the time of day again, and any other pre-set data.

. . . "0•00" appears when the audible tone is switched off.

This is not a fault.
The time of day will shortly reappear in the display field.

. . . "AUTO" flashes in the timer display.

This might signal a data entry mistake,

– for example entering conflicting times.

– if the time of day is changed while a start and finish time have been pre-set.

– when the audible tone is switched off by pressing the "↦|" and "→|" buttons.

. . . condensate has worked its way in between the glass panes of the oven door.

The oven door has seals on all sides to protect it.

If, however, condensate has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

Do not use scouring agents, hard sponges or brushes to clean the glass panes. These could damage the surface.

Do not use an oven spray. This would damage the surface of the aluminium surrounds.

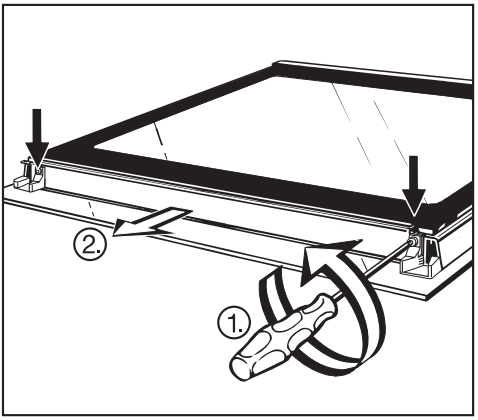
Ensure that the glass panes are inserted the correct way round after cleaning as each side of the pane has a different coating. The sides facing into the oven interior have a heat reflective coating.

To avoid the risk of breakage, it is advisable to place the door on a table protected by a soft cloth (e.g a tea towel) with the handle towards the edge of table so that the pane is supported evenly.

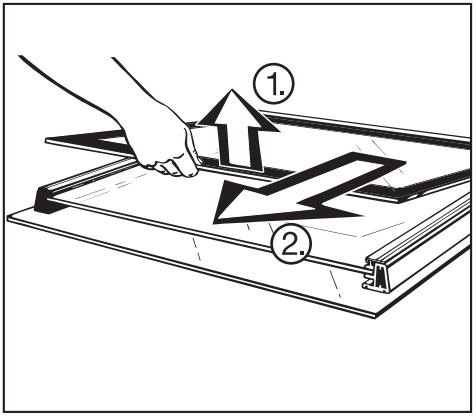
Once removed handle the panes extremely carefully to avoid the risk of breakage.

- Always remove the oven door before dismantling it.

Depending on model the oven door is fitted wth two or three glass panes.

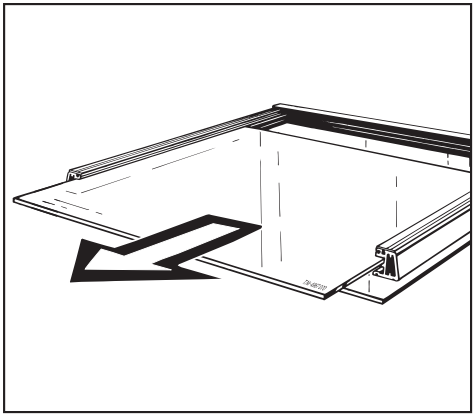


- Loosen the screws with a Torx screwdriver then remove the guides and the trim with the seal.



- **Gently** lift the inner pane up and remove. See illustration.

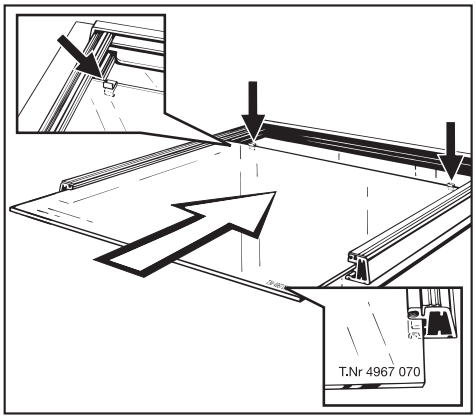
On **oven doors with three panes** the middle pane can also be taken out.



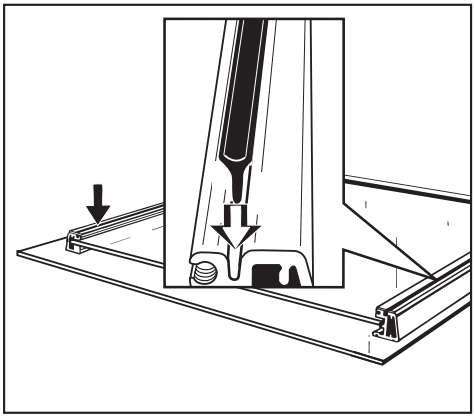
- Pull the pane forwards to remove.

Take care when doing this to prevent loosening the sealing strips which are fixed to the top end of the pane on the right and left near the guides. These sealing strips prevent the pane slipping when it is in its frame.

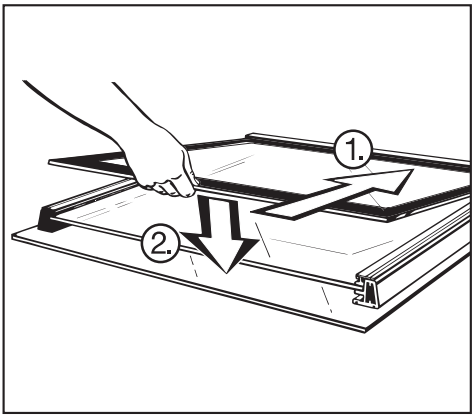
- Clean the glass pane and other parts and then put the oven door back together again.



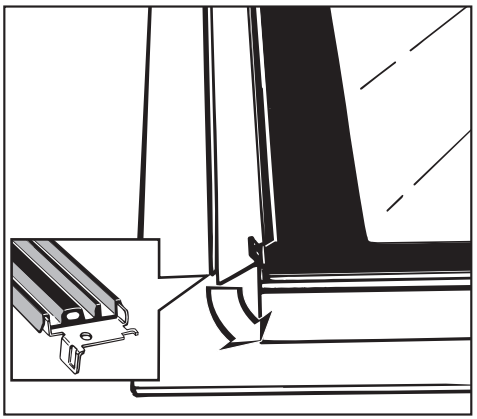
- Push the middle pane (where present) into the frame almost to the end. The material (M-) number printed on the pane must be legible in the bottom right hand corner (see illustration). Fit the sealing strip into position, then push the pane in as far as it will go.



- Fit the side seals for the inner pane in the grooves provided.

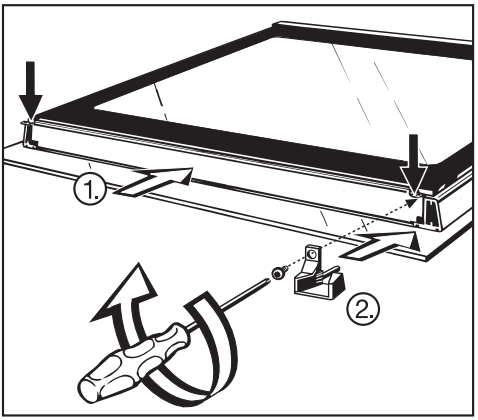


- Insert the inner pane with the printed text facing downwards.
 Be careful that the side seals do not slip and that the pane is pushed in as far as possible.



- Fit the trim with the seal in front of the glass panes.

Make sure that the seal is sitting correctly to prevent any steam penetrating inside the door.



- Put the guides back in position, then tighten the screws in the trim.

After sales service

In the event of faults which you cannot easily remedy yourself, please contact:

– your Miele Dealer

or

– the nearest Miele Service Department, (see address on the back page).

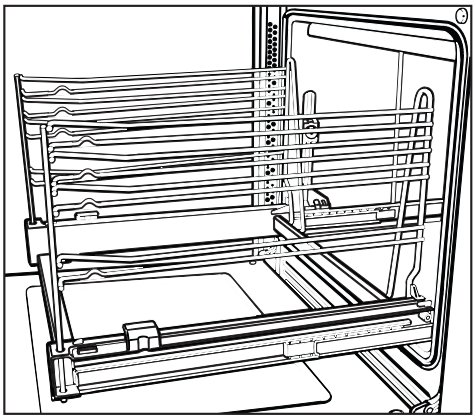
When contacting the Service dept, please quote the Model and Serial number of your appliance, both of which are shown on the data plate, visible below the oven interior, with the oven door open.

If you have an oven and hob combination also give the number of your hob.

Please note that telephone calls may be monitored and recorded to improve our service.

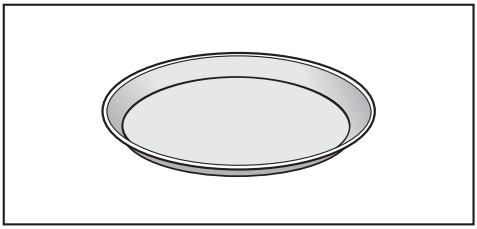
The following accessories may come as standard with some models. They are available at extra cost from your Dealer or the Miele Spare Parts dept.

Telescopic carriage



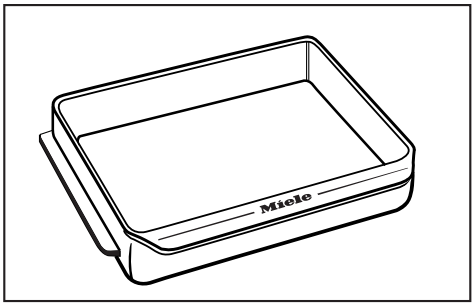
The telescopic carriage with 5 levels of runners can be drawn right out of the oven. This gives a good overview of all the cooking in progress.

Pizza pan



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

Deep sided Universal oven dish



The deep sided universal oven dish can be placed in the oven directly on the runners. It has non-tip safety notches like the oven tray to prevent it being pulled out too far.
It has a special protective anti-stick coating.

It is available either 22 or 35 cm deep. A lid is available separately.

Catalytic side panels

When this catalytic enamel is heated to temperatures above 200ºC, oil and grease deposits are removed. It does not remove deposits of spices, syrups and similar substances. The higher the temperature the more effective the process.

Catalytic coated side panels can be fitted in the sides of the oven. When ordering please state the model number of your oven and whether it is fitted with side runners or a telescopic carriage. If they are to be fitted in an oven with PerfectClean enamelling in the sides of the oven the runners will also need replacing.

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with national and local safety regulations.
Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.
Ensure power is not supplied to the appliance while installation or repair work is being carried out.

The **voltage, rated load and fusing** are given on the data plate, visible below the oven interior, with the oven door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

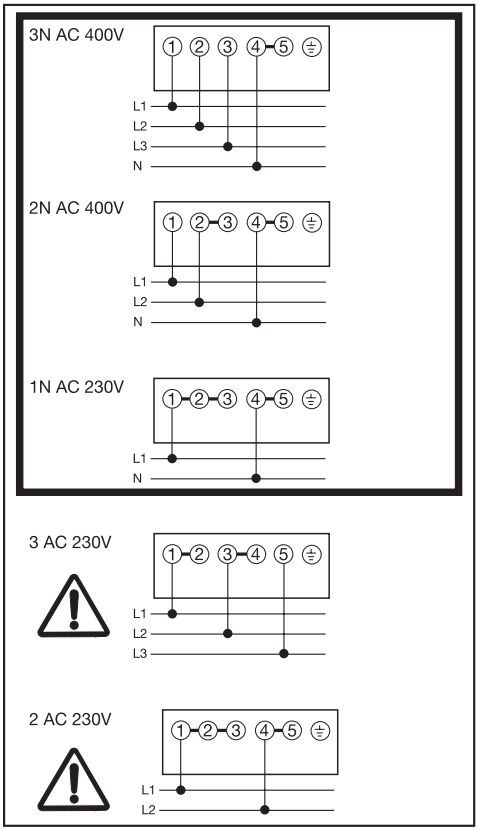
Connection of this appliance should be made either via a fused connection unit (rated load under 3000 W), or via a suitable isolator (rated load over 3000 W), which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100 Section 739).

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays acc. to EN 60 335).

Connection diagram



Important U.K.

This appliance is supplied with a 3-core cable for connection to a single phase 230-240 V 50 Hz supply.

The wires are coloured in accordance with the following code:

Green/yellow	=	earth
Blue	=	neutral
Brown	=	live

In other countries check these details with your supplier.

WARNING
THIS APPLIANCE MUST BE EARTHED

Oven with integrated hob controls "E" model

This is not available in all countries.

For some countries the version of the oven with integral hob controls is supplied for connection to a 3N ~ 400 V power supply.

Any adaptations must on be carried out in consultation with the relevant Miele Service Dept.

Possible combinations:

Miele built-in ovens may only be combined with hobs as specified by Miele for use with that oven.

Contact your Miele Dealer for further information on suitable combinations.

Electrical connection UK, IRL, ZA

IRL

The **voltage and rated load** are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply.

Wall oven

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 13 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED.

ZA

Data relating to electrical connection will be found on the data plate, visible when the oven door is open. Make sure that these figures comply with the main voltage. Connection should be made via a suitable isolator which complies with national and local regulations.

Wall oven

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

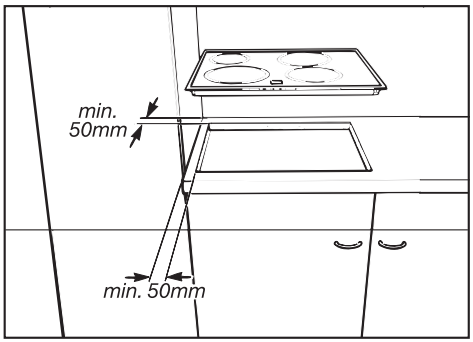
The fuse rating is 15 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED.

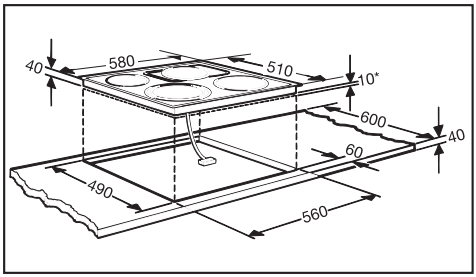
When installing a hob there may be a wall at the back and a wall or tall unit at one side. On the other side there must not be a unit or wall which stands higher than the hob.



Because of the heat given off, there must be a minimum distance as follows:

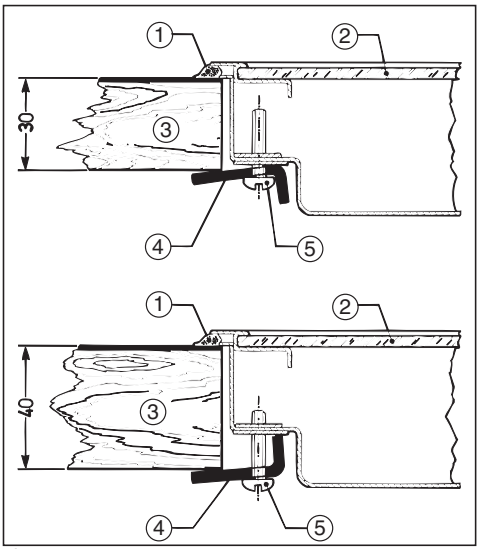
– 50 mm between the worktop cut-out and adjacent furniture, e. g. tall unit.
– 50 mm between the back wall and the worktop cut-out.
– Maintain the safety distance between the hob and a cooker hood above it as recommended by the manufacturer. Where no figures are given, e.g. for a pot or utensil hanging rail, the safety distance must be at least 760 m for inflammable objects.

KM 213, KM 215



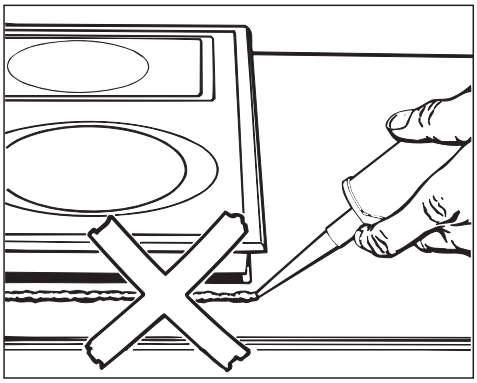
*Space for fixing and cable

- Prepare the worktop cut-out as illustrated.



① Sealing strip
② Hob
③ Worktop
④ Clamp
⑤ Screw

- Loosen the screws ⑤.

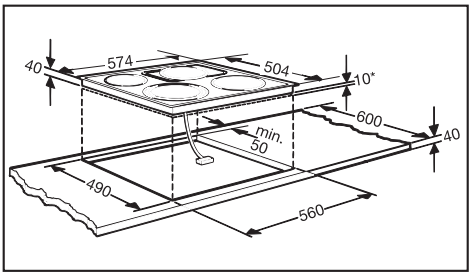


Under no circumstances should sealant find its way between the frame of the top part of the hob and the worktop.

This could cause difficulties or even damage should the hob ever need to be taken out for servicing. The rubber edge ① under the top part of the hob provides a sufficient seal for the worktop ③.

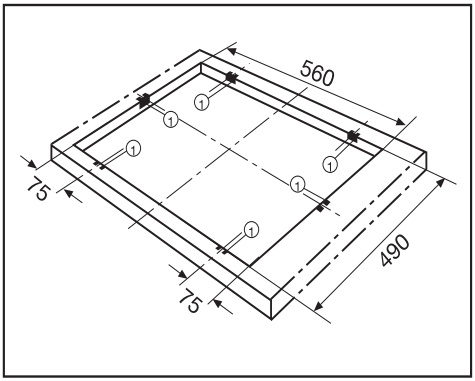
- Set the ceramic hob ② in the cut-out and centre it.
 (The Miele inscription must be legible at the front).
- Turn the clamps outwards ④ and tighten the screws ⑤.
- Check that the hob unit ② fits tightly on to the worktop.

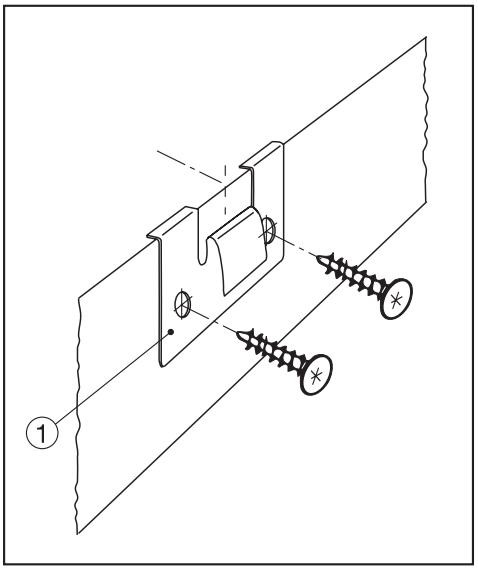
KM 227, KM 228



* Space for fixing and cable

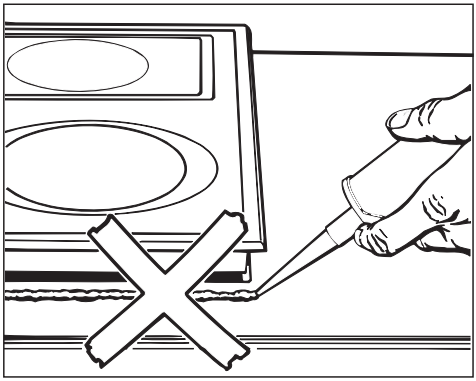
- Prepare the worktop cut-out as illustrated.





- Lay the spring clamps supplied ① on the top edge of the cut-out in the positions indicated and secure with 2 screws each.

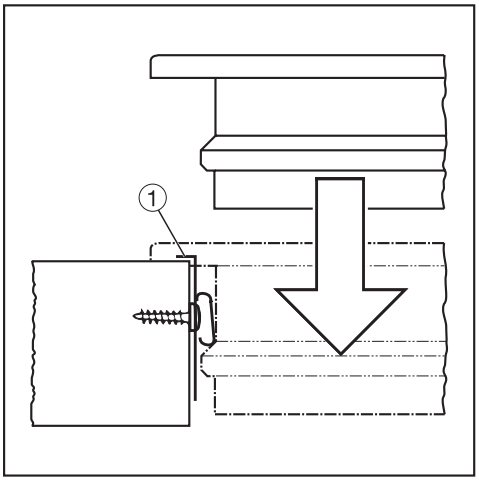
With **granite worktops,** the spring clamps must be positioned and secured with strong double-sided adhesive tape. In addition coat the edges of the spring clamps with silicone. The screws are not necessary for granite worktops.



Under no circumstances should sealant find its way between the hob frame and the worktop.

This could cause difficulties if the hob ever needs to be taken out for servicing, (possibly leading to damage to the frame and worktop). The sealing strip under the edge of the top part of the hob provides a sufficient seal for the worktop.

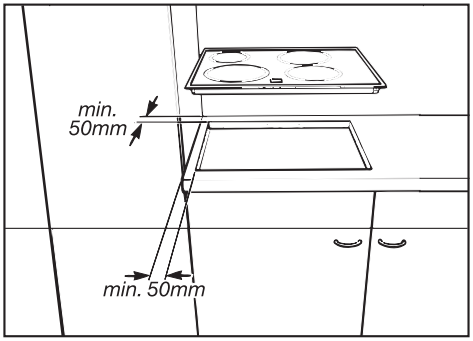
- Lightly position the hob. (The "Miele" logo must be visible at the front).



- Use both hands to press down on each side of the hob until it clicks into place.
- When doing this take care that the seal around the hob is lying on the surface of the worktop on all sides. This is important to ensure an effective seal on all sides.

The hob can now only be removed with a special tool.

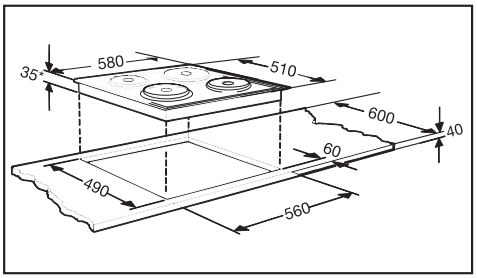
When installing a hob there may be a wall at the back and a wall or tall unit at one side. On the other side there must not be a unit or wall which stands higher than the hob.



Because of the heat given off, there must be a minimum distance as follows:

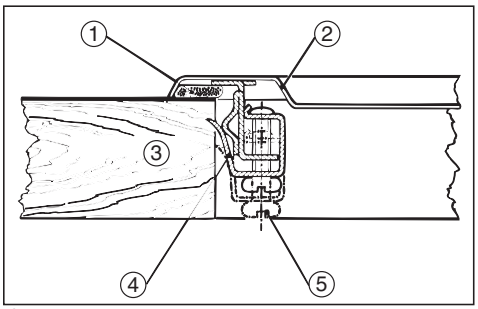
– 50 mm between the worktop cut-out and adjacent furniture, e. g. tall unit.
– 50 mm between the back wall and the worktop cut-out.
– Maintain the safety distance between the hob and a cooker hood above it as recommended the manufacturer. Where no figures are given, e.g. for a pot or utensil hanging rail, the safety distance must be at least 760 mm for inflammable objects.

Building-in KM 200



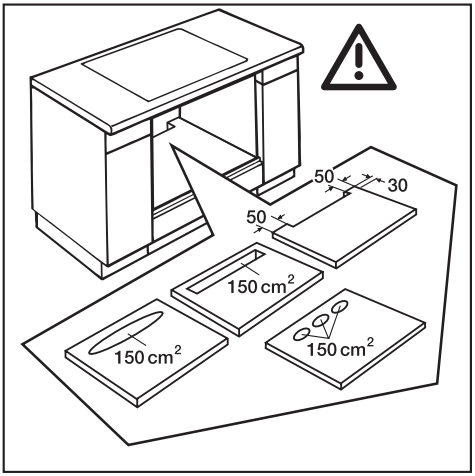
* building-in height

- Prepare the worktop cut-out as illustrated.

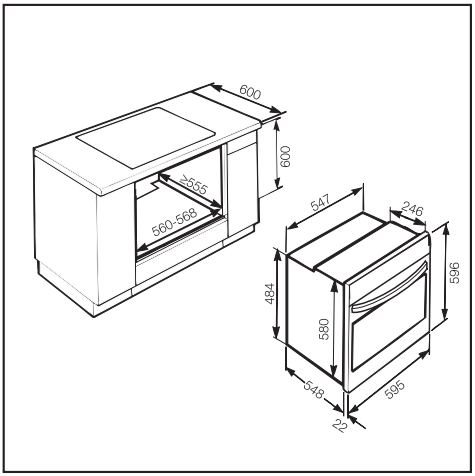


① Sealing ring
② Hob
③ Worktop
④ Clamps
⑤ Screw

- Loosen the screws ⑤.
- Set the hob unit ② into the cut-out and centre it.
- Turn the screws ⑤ to the right, until the clamps ④ are firmly attached to the worktop ③.
- Check that the hob unit ② fits tightly on to the worktop.

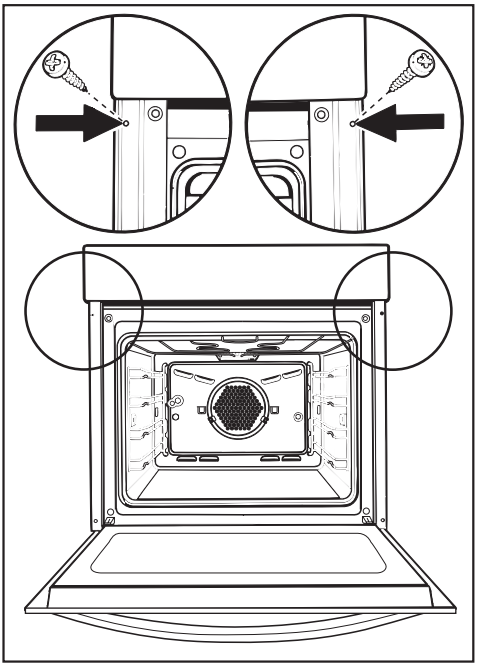


If an interim shelf is fitted beneath the oven, a cut-out is required as close to the unit back wall / the wall as possible to ensure that there is sufficient ventilation for the appliance.
The shape of the cut-out is not important, as long as cut-out measures at least 150 cm^2.



Turn off the mains electricity supply to the isolator.
Follow connection diagram supplied with the cooker.

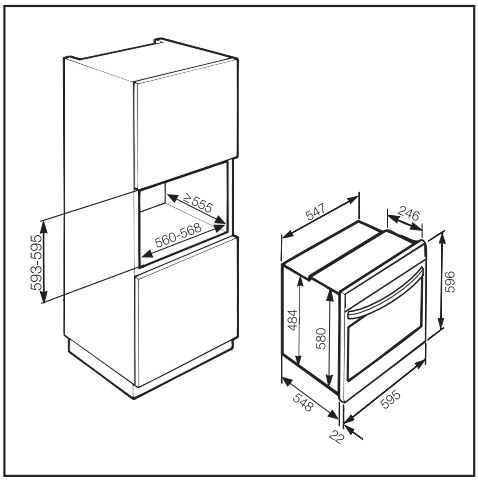
- Connect cooker cable to isolator.
- Align the cooker in front of the base unit.
- Connect the hob plug to the socket on the cooker.
- Push the appliance into the oven base unit as far as the oven trim and align.



- Then open the oven door and screw the oven to the side panels of the base unit through the two holes, one on each side of the oven trim.

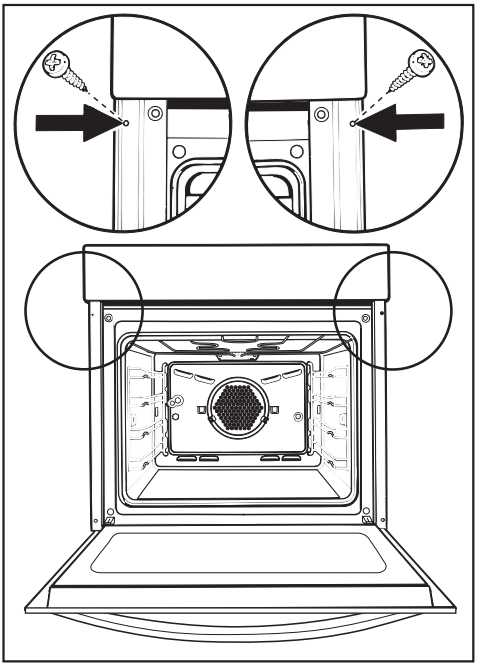
The appliance must only be operated when it has been built in.

If the oven is to be built into a base unit, a cut-out is required in the interim shelf as close as possible to the wall or unit back panel to ensure that there is sufficient ventilation for the appliance.
The shape of the cut-out is not important, as long as cut-out measures at least 150 cm^2 (see also "Installing the cooker").



Turn off the mains electricity supply to the isolator.

- Connect the oven to the electricity supply by the isolator.
- Place the oven into the oven housing unit as far as the oven trim and align.



- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

The appliance must only be operated when it has been built in.

United Kingdom:
Miele Co. Ltd.
Fairacres, Marcham Road, Abingdon, Oxon, OX14 1TW
tel. Abingdon (01235) 554455 - fax (01235) 554477
Service Office, tel. Abingdon (01235) 554466
Internet: www.miele.co.uk

Ireland:
Miele Ireland Limited
Broomhill Business Complex, Broomhill Road, Dublin 24
Tel. (01) 46 10 710, Fax (01) 46 10 797

South Africa:
Miele (Pty.) Ltd.
304 Tungsten Road, Strydom Park 2194
P.O.Box 1654, Randburg 2125
Tel. (011) 793-7452, Telefax (011) 793-7447
E-mail: mieleza@iafrica.com

Alteration rights reserved / 22 / 001

GB / IRL / ZA – 0701

M.-Nr. 05 389 880 (H 310; H 320; H 316; H 326)

This paper consists of cellulose which has been bleached without the use of chlorine.